

THE NATIONAL

Provisioner

Seattle Public Library

AUG 1 1951

Leading Publication in the Meat Packing and Allied Industries Since 1891

most
profitable way—

15% greater yield
with Electric Calf Skinning Knife

Even unskilled operators can produce more No. 1 hides and unscarred carcasses. You really can't afford to be without this Electric Skinning Knife. Far superior to regular hand knives. Pays for itself in no time. Completely safe — cannot harm operator. Removes hides from smallest milk calf to large cattle. Weighs only 1½ lbs., exclusive of 1/6 hp motor and flexible. Proven by years of service.

Order yours today!

Times have changed...but—

Our chief interest is still the meat packer even though we are busy on defense orders. Our engineering staff makes a specialty of solving your production problems. Take advantage of our engineering skill and know-how. We have saved thousands of dollars for scores of packers. Got a problem? Write us — no obligation, of course.

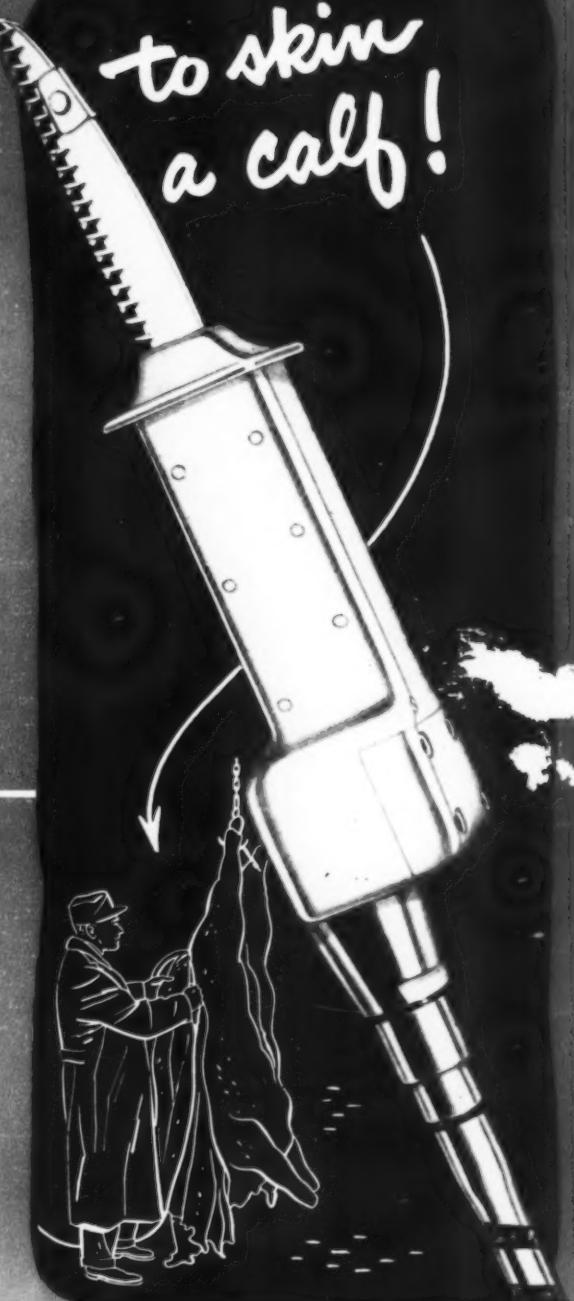
Consolidated

ENGINEERING ENTERPRISES

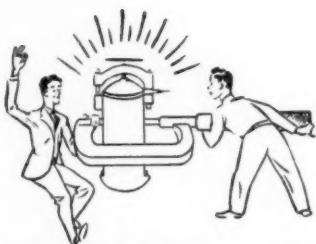
800 N. CLARK STREET
CHICAGO 10, ILL.

Phone: Whitehall 4-2212

to skin
a calf!



Here's a Customer-Service Policy that saves your time and money...



1. We'll build the **BEST** equipment.

Our primary job for four generations has been to build the best equipment in the world for sausage makers... Silent Cutters, Grinders, Vacuum Mixers, Stuffers, and many other special machines. We'll continue to keep this our number-one assignment.

2. When you need **SERVICE**, you get it... **FAST**.



We try to build machines that "last forever," but, once in a while, something wears out or gets broken. When that happens, you need parts in a hurry. We'll work day and night to make them and air-express them to you if they aren't in stock or can't be "borrowed" from a new machine.

3. We'll CHECK-UP ... often.



When a "Buffalo" representative calls on you, he isn't always looking for new business. In many cases he's there to check-up on equipment you've already bought from him. He wants to be sure that it lives up to the promises made for it. If something is wrong, he's there to correct it. We regard this as an obligation.

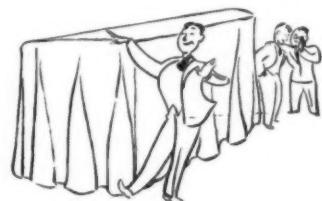
4. We'll ask questions... answer them, too.



Our representatives are alert, well informed, and curious. They learn by asking questions wherever they go... questions that lead to discussions of problems you may have encountered. Chances are, the fund of knowledge and experience these men possess can save you time and money. We're glad to do anything we can to help you... from suggesting a better plant layout to specifying proper equipment.

5. We'll keep up with the times.

We've kept a little ahead of the times for some eighty odd years, since many major improvements in sausage machinery were pioneered under the "Buffalo" label. In line with this, we pledge that...



...our development staff will be ready with new and better equipment long before you need it.

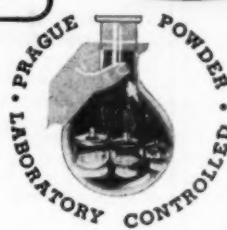


JOHN E. SMITH'S SONS CO.
50 BROADWAY • • BUFFALO 3, NEW YORK

Sales and Service Offices in Principal Cities

IT'S NOT "Just as Good as"...

It's the One and Only



Prague Powder® Made or for use under U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

The
GRIFFITH

CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St. • LOS ANGELES 58, 4900 Gifford Ave. • TORONTO 2, 115 George St.

LABORATORIES, Inc.

In Canada—The Griffith Laboratories, Ltd.



"SA"?*

Be sure your product has IT!

Meat is sold by its appearance—and the manner in which it is packed, shipped and stored assures its ultimate *Sales Appeal!

For the finest in meat packing products, look for these dependable brand names:

"ARKSAFE" Meat Covers

•

"ARKSAFE" Elastic Multiwall Bags

•

"ARKELENE" and "ARKELENE-K" Liver Bags

•

"ARKSAFE" Elastic Double-Stretch Meat Covers

•

"ARKSAFE" Elastic Barrel Linings

•

"ARKELENE" and "ARKELENE-K" Container Linings

Each ARKELL product is the result of continuous research, experimentation and testing in order to develop the finest, most efficient product for each application.

Without obligation the Arkell Service Department will be glad to collaborate with you on your own specific requirements.

**"SERVING THE MEAT INDUSTRY
FOR OVER 40 YEARS!"**

ARKELL SAFETY BAG COMPANY
10 EAST 40th STREET 6345 WEST 65th STREET
NEW YORK 16, N.Y. CHICAGO 38, ILLINOIS
Factories: Newport News, Va., and Chicago, Ill.
Representatives in principal cities

THE NATIONAL Provisioner

VOLUME 125

JULY 28, 1951



NUMBER 4

Contents

- Senate Considers Appropriations Bill.....11
- 4-Way Beef Boning Fully Mechanized.....12
- Briefs on the Flood Situation.....15
- Section Meetings Planned Again by AMI.....16
- Iron Out Controls Bill Wrinkles.....19
- Promise Adequate Meat in Flood Area.....29
- Processed Meat Items Down in June.....31
- Up and Down the Meat Trail.....21
- New Equipment and Supplies.....25
- Classified Advertising.....46

EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor
VERNON A. PRESCOTT, Managing Editor
HELEN P. MCGUIRE, Associate Editor
GREGORY PIETRASZEK, Technical Editor
DOROTHY SCHLEGEL
C. B. HEINEMANN, JR., Washington Representative, 740 Eleventh St., N.W.

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WHitehall 4-3380

HARVEY W. WERNECKE, Vice President and Sales Manager

FRANK N. DAVIS

ROBERT DAVIES

F. A. MacDONALD, Production Manager

CHARLES W. REYNOLDS, New York Representative, 11 E. 44th St. (17) Tel. Murray Hill 7-7840, 7-7841

Los Angeles: DUNCAN A. SCOTT & CO., 2978 Wilshire Blvd. Tel. DUNKirk 8-4151

San Francisco: DUNCAN A. SCOTT & CO., Mills Building (4). Tel. GARfield 1-7950

DAILY MARKET SERVICE

(Mail and Wire)

EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER

DAILY MARKET SERVICE

ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, Chairman of the Board

LESTER I. NORTON, President

E. O. H. CILLIS, Vice President

A. W. VOORHEES, Secretary

Published weekly at 15 West Huron St., Chicago 10, Ill. U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50, Foreign countries, \$8.50. Single copies, 25 cents. Copyright 1951 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 8, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

PRODUCTION LINE
PACKAGING ECONOMY!



U.S. 150-G SLICER-GROUPER Gives these Savings

★ **SAVES HAND LABOR.** Counts, groups, stacks products *automatically*. Saves on weighing time with precise control of slice thickness.

★ **SAVES YOUR PRODUCT.** Slices gently. Delicate products keep their sales appeal.

★ **SAVES COST OF FACTORY HONING** blades (\$50 or more—*plus* downtime). The 150-G's round concave blade has an automatic sharpener; therefore can always be kept razor-keen.

★ **SAVES WITH FLEXIBLE OPERATION.** Slice several different products at same time. Low cost of this slicer makes it possible to add units for extra capacity as needed.

U. S. SLICING MACHINE CO., INC.
731 Berkel Building, La Porte, Indiana

These photos show part of the Glendale Provision Company's packaging set-up. One of the pioneers in pre-packaging at the manufacturers' level, Glendale of Detroit uses 3 model 150-G slicers in its modern plant.

Today's ceiling prices and increased costs make it worthwhile to investigate the U. S. Model 150-G Slicer Grouper. Write for full details.

Send Coupon Today!

U. S. SLICING MACHINE CO., INC., 731 Berkel Building, La Porte, Indiana
Send me facts on how I can cut costs with Model 150-G Slicer-Grouper.

Name _____

Address _____

City _____ State _____

What 50 productive years have meant to the meat packing industry

This year, we at American Can Company are observing our 50th anniversary.

Offhand, you wouldn't think our anniversary would be very important except to the 33,000 people who work for Canco. But may we remind you that this anniversary celebrates 50 productive years that have helped your industry grow and prosper?

During this half century, Canco's growth and co-operation with the meat packing industry have brought forth widespread process and product improvements—opening new markets and helping you sell in *all* markets more efficiently than ever before.



The meat can boomed the grocery business—provided housewives with a new and wide variety of readily prepared meats.

The people of Canco are proud of this and the many other Canco contributions to this industry.

And it is our pledge for the years ahead that the inventiveness and ingenuity so characteristic of Canco will continue to explore and open up new areas of usefulness to your industry and the consumers it serves.



1901-50TH ANNIVERSARY-1951

CANCO

AMERICAN CAN CO.

New York • Chicago • San Francisco • Hamilton, Canada



LOW TEMPERATURE
and HIGH HUMIDITY

with cooling-installation

GEBHARDTS

CONTROLLED REFRIGERATION SYSTEMS

Get the facts about controlled refrigeration and you'll do what scores of other packers have done . . . you'll get GEBHARDTS. Packers from coast to coast repeatedly purchase GEBHARDTS for the proper chilling and holding of beef, veal, lamb, sausage and smoked meats. Controlled low temperatures and controlled high humidity keep meats free of bacteria, mold and odors . . . and fresh appearing to invite sales. GEBHARDTS will keep your meats at their sales-best by keeping the air in your coolers washed, odorless and free of mold spores.

Write for your free GEBHARDT Catalog today!

GEBHARDTS "BIG FOUR" FEATURES:

1. CONTROLLED TEMPERATURE
2. CONTROLLED HUMIDITY
3. CONTROLLED CIRCULATION
4. AIR PURIFICATION

GEBHARDTS ARE FABRICATED OF HIGH-LUSTRE STAINLESS STEEL TO INSURE SANITATION



Sales and Service in all principal cities.

ADVANCED ENGINEERING CORPORATION

1 1802 WEST NORTH AVENUE

TELEPHONES: FRANKLIN 4-0559

MILWAUKEE 5, WISCONSIN

FRANKLIN 4-2478

before a manpower crisis hits your
crackling department install an

HELP WANTED

WANTED, MEN TO WORK
IN OUR CRACKLING
DEPT. GOOD HOURS AND
PAY. CALL TR. 1-2434
ASK FOR C. F. JOHNSON

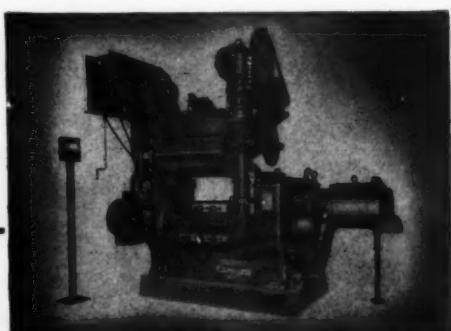
EXPELLER -NOW!

The demand for manpower in war work is growing everyday. Unemployment is at a new low since the end of World War II. Be prepared for a shortage in manpower before a crises arrives—install an expeller now. Expellers show a tremendous saving in labor over hydraulic presses. When raw material is delivered by conveyors to the Expellers, and the cake mechanically removed, only one man is required to oversee the actual work of the Expeller. Not only will Expellers keep your labor costs down to a minimum, but they are cheaper to operate as well. Expellers are less costly to maintain and give you much greater production. Be prepared, write today and an Anderson Field Representative will stop without obligation.

THE V. D. ANDERSON COMPANY
1965 West 96th Street • Cleveland 2, Ohio



only **ANDERSON**
makes **EXPELLERS**



Anderson Duo Crackling Expeller

Get ready for the long haul—get your Free TRUCK SAVER Inspection NOW!



- Open to all International Truck owners
- No charge, no obligation for complete 99-point checkup
- Free offer expires September 30, 1951

If you want to make it easier to get peak efficiency from your International Trucks in an uncertain future, get your free Truck Saver Inspection now.

This Truck Saver Inspection is the first step toward warding off trouble in the uncertain months ahead. It can save you dollars now and could save you many more in the months ahead.

And the best part of it is that it doesn't cost you one penny. During the 90-day period ending Sept. 30, you can get your Truck Saver Inspection free of charge.

So if you want to protect yourself, make an appointment with your International Truck Dealer or Branch. Get your Truck Saver Inspection, get complete details on how the complete new International Truck Saver Plan can save you time, trouble and money.

Look what the complete International Truck Saving Plan offers

The complete International Truck Saver Plan has been developed by experts, after a thorough study of today's truck operating problems. It offers these benefits to International Truck operators:

1. Better performance over a longer truck life: trucks are kept in shape to do the most efficient job possible until they can be replaced by new units.

2. Delays minimized in getting new parts: by anticipating future requirements, the demand for needed parts can be accurately estimated.

3. Maintenance costs cut, down time reduced: by preventing major breakdowns, a big saving is effected in both time and money.

4. Truck value maintained: trucks kept in the best possible condition are worth more when it's time for replacement.

Start getting your Internationals in top shape for the future

Thousands of International Truck owners have already begun putting the International Truck Saver Plan to work for them.

Call your International Truck Dealer or Branch and arrange for a free Truck Saver Inspection. You'll get complete information on how the plan can keep your trucks rolling at peak efficiency.

International Harvester Builds
McCormick Farm Equipment and Formall
Tractors . . . Motor Trucks
Industrial Power . . . Refrigerators and Freezers

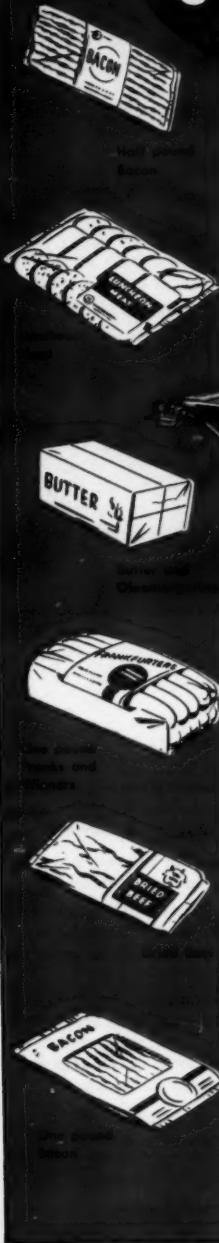


International Harvester Company • Chicago

INTERNATIONAL TRUCKS

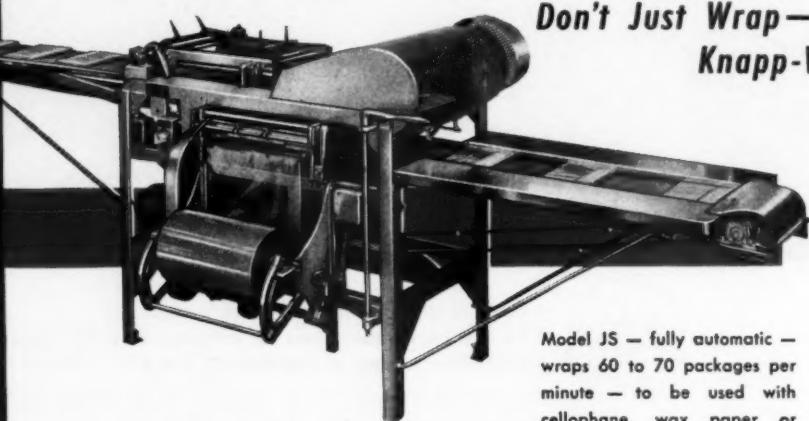
Heavy-duty engineered for the long haul

HIGH CAPACITY
FOR LOW COST —
Bacon and Meat Packaging, use
GLOBE-KNAPP
Packaging Machines



Nothing compares with Globe-Knapp wrapping machines, for packaging bacon, pre-packaged luncheon meats, butter or oleomargarine when it comes to real economy of operation. Compare packaging costs and packaging results and you'll agree the Globe-Knapp method really produces precision wrapping in the LOW price wrapping field. These machines produce smart appearing, taut wraps at high speed efficiency, hour after hour, unit after unit. These machines are streamlined in design, easy to operate, simple to maintain. Cut your packaging overhead and get better packaging results with a Globe-Knapp to fit your own particular needs.

Don't Just Wrap —
Knapp-Wrap



Model JS — fully automatic — wraps 60 to 70 packages per minute — to be used with cellophane, wax paper or

heat-sealing foil — produces an outstanding **SALES** impression with an attractive, smooth wrap exactly to your specifications.

Model EZA — fully adjustable — semi-automatic — wraps up to 20 packages per minute — simple and compact in design, with 5 minute change-over to different size wrap. Investigate the Globe-Knapp system today.



36 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The **GLOBE** *Company*

4000 SO. PRINCETON AVE.
 CHICAGO 9, ILLINOIS

THE NATIONAL

*Provisioner*Our
60th
Year**AMI Announces Annual Meeting Dinner Speaker**

Senator Everett M. Dirksen of Illinois, member of the Senate banking and currency committee and veteran of 17 years in Congress, will be the principal speaker at the American Meat Institute's annual dinner, to be held September 24 at the Stevens hotel in conjunction with the Institute's annual meeting September 21 to 25. (While the annual meeting sessions will be at the Palmer House, the dinner will be in the Stevens Grand Ballroom to permit a larger attendance.)

From 1932 to 1948 Dirksen served in the House of Representatives where he was rated by other representatives as the most effective speaker in the lower chamber and one of the three ablest Congressmen in Washington. He retired voluntarily from the House in 1949 only to be nominated and elected to the Senate by the Republican party. His business background includes contracting, manufacturing, banking, law and food wholesaling. In addition to his post on the key banking and currency committee he is also a member of the civil service and post office committees.

For other AMI convention news, see page 16.

Federal Meat Inspection Appropriation

The Senate this week began consideration of the Agricultural appropriations bill. On Thursday when the provision dealing with federal meat inspection came up for action, the motion of Senator Kem and other senators to strike the provision to which packers have objected was approved on the floor.

The appropriations bill had provided that \$12,800,000 would be appropriated for meat inspection, with the following provision added: "That hereafter reimbursement may be made by any person, firm or organization for the expenses of meat inspection in excess of those which can be met from the amount appropriated for such purpose each year."

Because the House passed its appropriations bill with the objectionable measure included, that will be one point which the Senate-House conferees must consider in working out a joint bill.

The American Meat Institute, Western States Meat Packers Association and the American National Cattlemen's Association have been trying to eliminate the language of the bill which would allow the BAI to assess plants having federal inspection, if the cost exceeds \$12,800,000 a year. They contended this would be contrary to the intent of the Meat Inspection Act of 1948.

OPS Considering Meat Rationing

Reliable reports from Washington indicate the Office of Price Stabilization is planning to allocate meat at various levels of distribution. The program being considered would not amount to complete allocation, but apparently would attempt allocation to larger retail outlets only. There are still some stumbling blocks. For example, if slaughter quotas are eliminated as now appears probable, loss of quota could not be used as a penalty for non-compliance with any regulation which might be issued.

Wage Board to Make Spot Checks

The Wage Stabilization Board has set up a policing body, the National Enforcement Commission, to take care of reported violations of its regulations. The commission will make a spot check of about one out of every ten employers in the country having eight or more employees. This project is expected to be finished by next June, George W. Taylor, WSB chairman, said. Dr. Taylor said this week the board is making "good progress" toward revising its wage stabilizing regulations.

OPS May Grant Relief on Beef Items

It was reported this week that OPS is preparing a regulation to give meat packers some relief on processed beef items which are still under the General Ceiling Price Regulation. Such a measure would probably be patterned after the interim sausage regulation, SR 34.

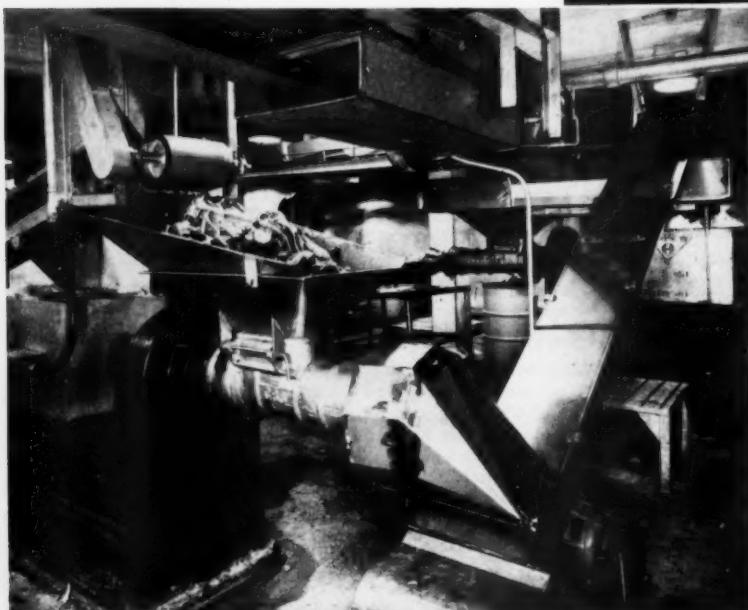


ABOVE: Cases for "4-way" beef are broken on second floor by three operators who set flow pattern by dropping their respective large cuts to first floor conveyor boning line in exactly same sequence. RIGHT: Revolving sorting table onto which boned cuts are fed from conveyor boning line (latter ends in right background). Operators sort and trim cuts and dispose of fats in well in center of table; roasting cuts are placed in bins prior to boxing, and stewing and hamburger meats go onto belts which carry them to grinders and dicer. BELOW: Coarse cut hamburger meat is carried to fine cut grinder by screw and trough conveyor.

'Fixed Flow' Packing Mechanized 4-Way

By DR. HARRY E. SHEPHERD

Supervisory Veterinary Meat Inspector,
California Bureau of Meat Inspection



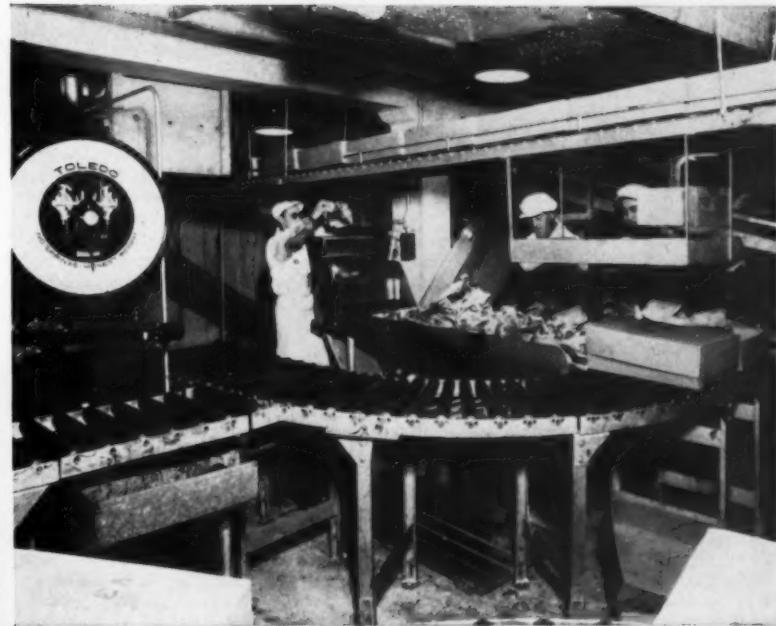
ONE of the most modern and highly mechanized "four-way" beef boning plants in the United States was recently put into operation by H. Moffat Co. of San Francisco, California, producers of Moffat's Manteca Fed Beef, at its Alpert Packing Co. Division.

The unit is outstanding from a product handling standpoint and, since it was constructed in an existing plant where structural conditions prevented unlimited use of space, it stands as a credit to those who planned, equipped, and carried out the project to such a successful conclusion.

An observer is impressed immediately upon entering the department with the smooth, orderly and sanitary operation. Movement of personnel from stations is minimized, while product flow is constant and, as will be shown

From Mackey to Fully Automatic Beef Boning

IERD
pect,
ection



BELT CONVEYOR carries stewing meat to trough from which it slides onto the dicing table. Here it is retrimmed, fed through the dicer and boxed on a conveyor at end of the table.

mately 42 x 48 ft. in size, insulated and refrigerated to 50 degs. F. to comply with army requirements.

On the second floor a carcass chill cooler, directly over the boning room on the first floor, was revamped in order to permit certain operations to be conducted on that level so as to allow maximum use of the available space in the new unit on the first floor without congestion or confusion.

Superintendent Wilbur was insistent from the inception of the program that the unit be highly mechanized and as nearly 100 per cent efficient as was possible to obtain. He called in Gordon J. Hagstrom, mechanical and industrial engineer of Mercer Island, Washington, and associated with Food Management, Inc., who worked out the program from a "work unit" standpoint and set up operating standards for a given production figure provided by the establishment.

A preliminary layout was made and adapted to the space available. Slight modifications were made and the project was ready for comment and review by equipment manufacturers. R. A. Hawley of Meat Packers Equipment Co., Oakland, Calif., was called into the picture and was commissioned to design the special equipment required in the project.

Construction then was started and within only nine weeks time the plant was in operation. The result is a plant that is a model in efficiency, layout, equipment, and production methods. The management has ironed out the few "bugs" that are normally encountered in any such highly mechanized layout and reports that it is very well

pleased with the results of the system.

The unit operates along the following lines:

Second Floor: Beef carcasses marked for government boning are switched into the former chill cooler, which has had the rails removed from one end of the room to provide space for a Superior saw and a 4 x 5 ft. stainless steel table of such height as to match the stage of the saw. The remaining track system provides switching facilities onto a drop rail or brake rail to permit hind quarters to be dropped low enough to be boned on the rail after fore quarters are removed in the customary manner and placed on the table.

Second Floor Operations: Three operators are assigned to the initial boning operation upstairs. They set the pace and establish the "beef for beef" flow pattern by dropping their respective cuts in the chute in exactly the same sequence. Thus the flow pattern on the tables below, is positive and repeats itself 120 times per day for 60 carcasses.

This is the key to the success of the layout. With clock-like precision the product flow is repeated and no bunching or temporary storage of cuts exists at any time. The uniformity of trimming is constant and the proportion of fat to lean is stabilized for the class of carcass being boned. Thus the fat content of the hamburger is more easily controlled and the fat-lean ratio runs uniform throughout the day.

The distribution of labor upstairs is as follows:

Operator 1. Pushes carcasses into the cooler and spots in working position. Ribs, quarters, pulls kidneys and

later, goes in a remarkably well established "fixed flow pattern." This theory in regard to boning operations required a highly mechanized unit and it was decided to install it in the Alpert division of the firm.

To begin with, it was necessary to constitute a major remodeling program at the Alpert plant in order to provide suitable facilities for the military meat boning project, and this program was carried out under the direct supervision of Harry Wilbur, superintendent of H. Moffat Co.

The Alpert plant is a two-story and basement killing establishment with high rails on the second floor for the storage of carcasses in sides, while the lower floor has low rails for hogs, quartered beef and offal. It was decided to remodel a section of the lower floor into a boning room, approxi-

hanging tenderloin. With a rib block saw he scribes the rib and loin featherbone and takes it out.

Operator 2. Helps No. 3 place fore on table, drops hind down brake rail to boning position over the large hopper of the spiral chute. With hind on track he trims and drops loin, saws off loin, breaks round and drops top round, bottom round, knuckle and shinbone in that order.

Operator 3. Places fore on table with aid of No. 2. Takes out atlas bone, drops shinbone, pulls clod. The fore is then sawed and the rib, chuck, plate and brisket are shoved from the saw stage into the chute in the order mentioned.

First Floor Operations: The cuts outlined above arrive from the saw stage via spiral chute of stainless steel construction which terminates at the end of a moving table in the air-conditioned boning room on the floor below. This table is 3 ft. wide and 32½ ft. long. On each side of the moving table and at right angles to it are ten stationary tables, of stainless steel, 3 ft. 4 in. x 4 ft. in size placed in staggered position, four on one side and six on the other, each equipped with two 10-inch maple cutting boards. The tables are

arranged so that each operator at the stationary table faces the starting end of the moving table and can therefore see when his particular cut arrives at his station.

Nine of these operators do boning work exclusively, while the one operator at the extreme end of the table does nothing but retrim bones that arrive at his station by means of a trough and neoprene belt conveyor placed 30 in. above and in the center of the flight conveyor-table carrying meat. The belt conveyor moves in the same direction as the table flights. The speed of the table and conveyor belt is 20 ft. per minute.

As the product moves down the table each operator removes the part of the carcass that he is supposed to handle. After boning the piece he replaces the meat and fat on the table and puts the bones on the bone conveyor belt above the table. The operations performed on each table are described as follows:

Operator 1, bones one chuck and shinbone; Operator 2, bones one chuck and shinbone; Operator 3, bones plate, trims rough flank and fats plates, passes plates to Operator 5; Operator 4, ribs and cleans rib bones; Operator 5, fats plates, rib ends, loin ends; Op-

erator 6, pulls filet, breaks shell and passes to Operator 8; Operator 7, fats plates, rib ends and loin ends; Operator 8, bones loin; Operator 9, bones top round, bones shinbone and bones and fats brisket, and Operator 10 is a bone trimmer.

Near the takeoff end of the moving table, an outrigger arm, set at about 45-deg. angle, plows all the meat and fat from the table onto a circular table of stainless steel. This revolving table is 8 feet in diameter and makes one r.p.m. An opening 20 in. in diameter has been ingeniously placed in the center of the table to receive fat which is tossed into it by an operator. It has a raised rim, 6 in. in height, to prevent product not destined for it from falling into the opening.

Cutting boards in the shape of the table occupy all the available space around the table and permit five operators to work around its perimeter. These operators sort and trim to specifications.

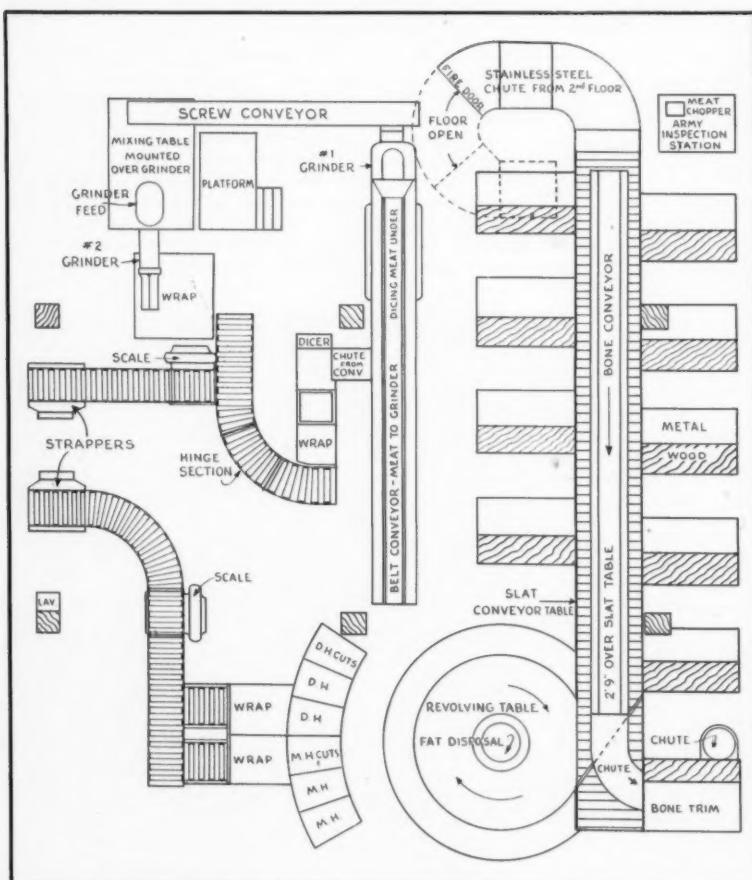
Operator 11, sorts fat and meat scraps and feeds hamburger and stew line; Operator 12, trims and shapes cuts; Operator 13, sorts and racks cuts and squeezes fat into center hole of the table and feeds hamburger and stew lines, and Operators 14 and 15, trim and shape cuts.

Upon receiving the finished cut on this table the sorter picks it up, turns around and places it in the proper shelf of a stainless steel bin with 12 compartments, one for each of the 12 types of moist or dry roasts. This bin is curved in a somewhat similar arc as is the revolving table. The bins are therefore wider at the takeout end than they are at the end in which the cut is placed, a fact which facilitates easy removal for boxing. The bins are six in a row, two bins high to reduce the length of the equipment.

A stainless steel boxing table butts the takeout side of the 12-compartment bin. Two operators work here, one boxing the five moist roasts while the other handles the seven dry roasts. They push the filled box onto a roller conveyor flush with the table where it rolls to the scale. The conveyor turns 90 degs. where the strapping device is suspended over the end of the conveyor.

Starting at the revolving table described above and running counter to, and parallel with, the long moving table are the conveyor belts for the stewing meat and hamburger lines. These belts originate near the circular table and move in stainless steel troughs. The upper belt is for stewing meat which discharges into a trough which directs the product onto the dicing table. Two operators retrim the product and feed the Hantover dicer. The stewing meat is boxed on a roller conveyor at the end of the table. The roller conveyor here corresponds to one wing of the letter "T." The other wing is used by the hamburger line and the scales are placed on the vertical seg-

(Continued on page 27)



PLAN VIEW SHOWS FLOW OF 4-WAY BEEF CUTS

Briefs on the Flood

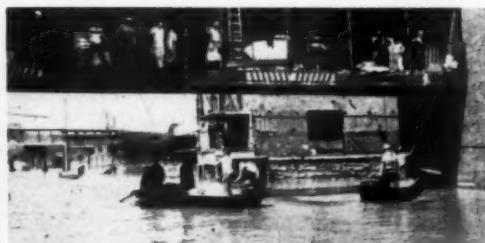
THE FLOOD WATERS are receding but damage wrought by the rampaging Mississippi, Missouri and Kaw rivers will leave its mark on the flooded areas for years to come.

Reports from Kansas City indicate that Cudahy, Swift and several smaller plants are partially operating, while Armour has about finished cleanup work. Morrell expects to reopen its Topeka plant at a future date. The crest passed the E. St. Louis area without breaking the dikes so the packinghouse district escaped serious damage. Other plants there, such as Willibald Schaefer Co., were badly flooded.

One of many offers of aid this week to the stricken area was that of the Griffith Laboratories, Chicago, that it would replace without cost any Griffith sausage ingredients or curing material that were destroyed in the flood.



At St. Louis, five office employees of the Mississippi Valley Stock Yards use a rowboat for first part of trip home.



Product from the Armour plant in Kansas City was dropped by hoist into waiting motorboats for processing elsewhere.



Plant officials make hasty exit with records from personnel office in the Morrell plant. Water later rose to the ceiling.



"Operation Flood" would be an appropriate name for this picture. "Swamp boat" carried product from Morrell's Topeka plant to a waiting refrigerator truck five blocks away. Meat was processed at Sioux Falls and Ottumwa.



Some idea of the extent and seriousness of the flood in Topeka can be visualized from this photo looking north of the Morrell plant. The water reached 36.36 ft. when photo was taken as Kansas (Kaw) river swamped city.



Several packing plants in Kansas City felt brunt of flood's attack. The stockyards were completely flooded here and rail transportation was at a standstill. Despite havoc that flood wrought, the yards will resume operations August 1. It will be some time before total losses are determined.

"BIG 4" Approved



"The Old Timer"—
symbol of Speco
superiority.

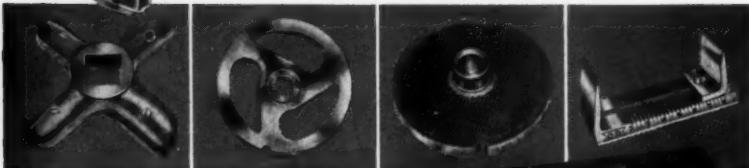
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble — easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore — top-quality knife in the low-priced field. Outwears, out-
performs costlier knives.

There are six SPECO knife styles . . . 10 SPECO plate styles — in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.

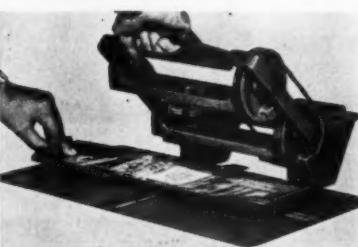


FREE: Write for SPECO's "GRINDING POINTERS." Speco, Inc., 3946 Willow Road, Skokie Park, Illinois.

SPECO, INC.

CARTON and CASING PRINTER

—the Great Lakes Way to New Imprint Savings!



1. Imprints cellulose casings
2. Handles any display carton
3. Fast, easy to operate
4. No skilled operator needed
5. Interchangeable word slugs
6. Standardizes carton and casing design
7. Complete ingredients clause can be changed in a few minutes to match any formula change!
8. Eliminates obsolete cartons and casings

Now imprint your product name, qualifying phrases and ingredient lists on either blank or standard cartons or in special panels on sausage casings. One printer and one set of interchangeable word slugs enable packers and processors to imprint any cellulose casing for any product. Imprint withstands cooking, washing, soaking, smoking or handling! Also adaptable for use on sausage cartons. Printer is only \$57.50 with 2 standard type holders; word slugs extra. Write for further information.

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD

CHICAGO 18, ILLINOIS

AMI Sectional Meetings Offer New Approaches To Packinghouse Problems

The American Meat Institute is offering packers who attend its convention this fall a unique opportunity to gather new ideas and helpful information in several sectional meetings. These sessions are scheduled for the first two days of the annual meeting, September 21 and 22.

A combined presentation of the two vital subjects of merchandising and sausage will feature a real life demonstration of "How to Win Accounts and Influence Sales" and also "How to Lose Friends and Antagonize Customers." Another portion of this meeting will be an on-the-spot picture of what various sausage people are doing in processing, machinery, merchandising and packaging. An outstanding retailer, well known for his successful merchandising programs, will discuss merchandising problems with special reference to sausage and meat specialties. A highlight of the session will be the report on the outlook for livestock and meat supplies.

The livestock session will be built around practical suggestions as to how this industry can build toward a more productive future. The program takes into account the fact that our population gains are such that in another decade livestock production must be increased by at least 13 per cent in order to maintain the same per capita consumption.

New developments in engineering and construction practices will be discussed in talks by outstanding engineering authorities within the industry, representing companies of many sizes and from various parts of the country. The talks will be illustrated with motion pictures, with color charts and slide films.

For the scientific and operating session, tentative arrangements have been made for discussion of five subjects of major interest to packers: 1) A realistic discussion of the economic and operating practicality of saving animal glands and by-product substances that currently are being discarded in many plants; 2) An outline of a new approach to hide and skin problems; 3) A practical quality control program for the meat packing plant; 4) An analysis of the possibilities of making better use of packinghouse by-products, and 5) A discussion of new scientific and technical developments of interest to the meat packing industry.

The exhibit of packinghouse equipment and supplies at this year's meeting also promises to be one of the most interesting to date. All booth space has been allotted, John C. Milton, manager of the annual meeting exhibition, announced recently. The convention is to be held at the Palmer House in Chicago, September 21 to 25.

Conference Committee Irons Out Differences in New Controls Bill

House and Senate conferees worked this week on a new controls bill to reconcile differences between the Senate bill passed late in June and that passed early last Saturday morning by the House. They expected to complete work on the joint bill before the present Defense Production Act expires July 31. There were several major differences in the two bills.

The Senate had passed the Wherry amendment which would require ceilings to allow a reasonable margin of profit to each segment of the processing industry as a group on each species of livestock. A similar provision, the Cole amendment, was defeated by the House at the last minute. The Senate bill bans all subsidies; the House rules them out for agricultural commodities.

On price rollbacks, the Senate bill provides that no ceiling price could remain effective which is below either the price prevailing just before the date the regulation was issued, or the price during the period January 25 to February 24, 1951, inclusive. However, the ceiling price for any material other than an agricultural commodity may be effective, if based on a period before January 25, 1951, if it reflects adjustments for increases or decreases in actual factory and labor costs. The House bill contained the Fugate amendment which would permit rollbacks on products other than agricultural commodities but would allow rollbacks on farm goods only to 90 per cent of the prevailing price on May 19, 1951. This would allow the initial 10 per cent rollback on beef prices to remain in effect, but would cancel the rollbacks scheduled for August 1 and October 1.

Although both the Senate and House bills prohibit slaughter quotas, the conferees have decided to kill the proposed bans. However, since both chambers had voted the prohibition in identical language, the proposal would be allowed to stand, and the conferees have proposed simply that slaughter quotas must cover all cattle coming to market. OPS claims that the quotas do now.

The conferees have put into the final bill the provisions for tight controls, through June 30, 1953, on imports of fats and oils, peanuts, butter and other dairy products. The conferees also gave the administration some limited power to use subsidies. The House had not voted such power. Subsidy payments could be used only in two cases: for high cost producers of domestic raw or nonprocessed materials, other than agricultural commodities; or where a temporary increase in transportation costs raised prices.

A House provision barring any long term purchase contracts for agricultural commodities running for more than a year after the expiration of the law was confined by the conferees to imported agricultural commodities, wool being chiefly affected.

"I look my best
in Form-Best"

FORM-BEST
STOCKINETTES
(Reg. U. S. Patent Off.)

by the makers of
PIN-TITE
SHROUD CLOTHS
Red Stripe Reinforced
Reg. U. S. Pat. Office

FORM-BEST Full-Length Stockinettes are stronger and more elastic.
FORM-BEST form hams better . . . plumper.
FORM-BEST are less absorbent . . . less shrinkage.

The Cincinnati Cotton Products Co.
Cincinnati 14, Ohio



ADVANCE

Perfect Loaves
FASTER!
with
ADVANCE
MEAT OVENS

... no more cracked or burned loaves!

Specify Advance Ovens and watch your loaf business profits grow. Efficient automatic controls, safety burners, and thermostatic heat controls assure superior products of finer appearance and flavor. Ruggedly constructed and oven-engineered for years of trouble-free service. Available in a variety of models and capacities . . . porcelain, aluminum, or stainless steel exteriors. Install Advance and get the best. Write today for details.



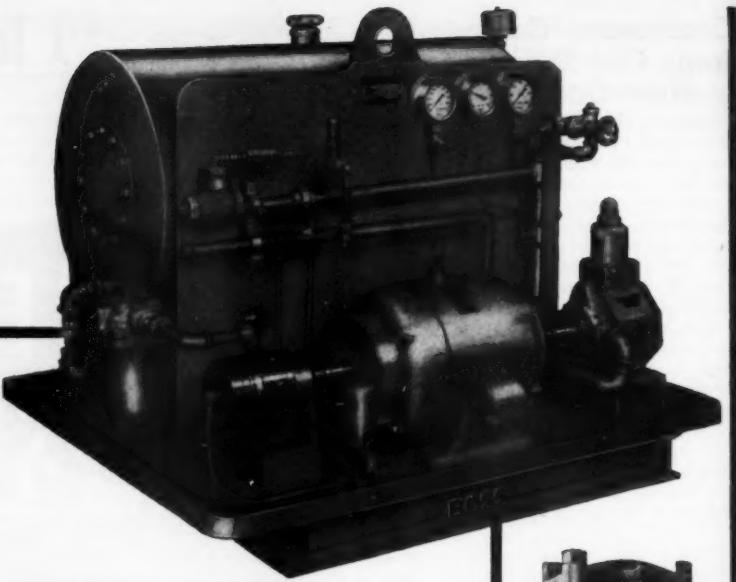
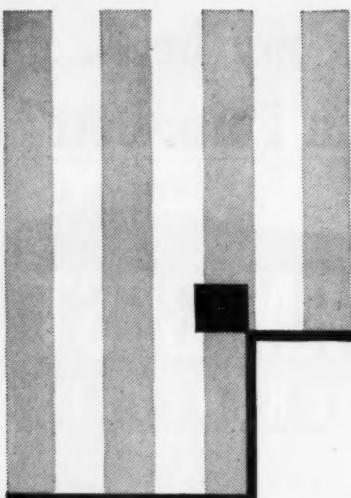
ADVANCE DIP TANKS . . .

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking or shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning baths and other products.

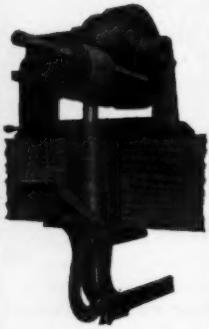
Write for details.

OVEN COMPANY 700 So. 10th Street, St. Louis 3, Missouri

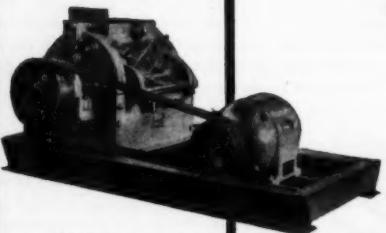
Western States Office: 11941 Wilshire Blvd., Los Angeles 24, Calif.



BOSS Automatic Landing Device



BOSS Friction Carcass Dropper



BOSS Shredder

STEAM SAVER!

The No. 737 BOSS Electric Fluid Pump is a compact, complete power and control unit, ready to connect to your hydraulic crackling press. Electrically-driven pump units conserve your boiler capacity for operation of other essential equipment.

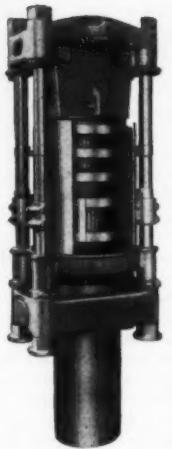
The components of the BOSS Electric Fluid Pump include a high-volume, low-pressure pump which rapidly raises the hydraulic piston to the pressure point. A radial high-pressure pump automatically cuts in at this point and delivers the final squeeze. When the peak of pressure is obtained, it is trapped and held, relieving pumps of load. This device isolates press from pumps, and until pressure is released, pumps are idling. A money-saver, in that it allows only negligible wear and uses a minimum of power.

Illustrated are a few of the many items we supply for edible and inedible rendering. Built-in strength and fine materials resist wear and corrosion, giving you year after year of BOSS non-stop service.

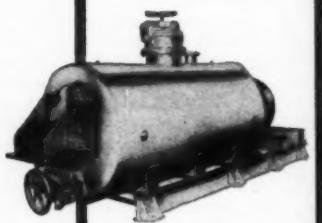
Inquiries from
the Chicago area should be addressed
to The Cincinnati Butchers' Supply Company,
824 West Exchange Avenue, Chicago 9, Ill.



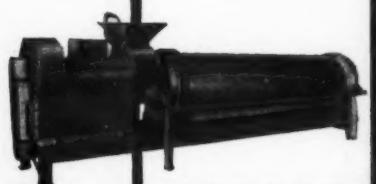
THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



BOSS Crackling Press



BOSS Pressure Cooker



BOSS Hasher and Washer

UP & DOWN

THE MEAT TRAIL

PERSONALITIES

and Events

OF THE WEEK

►Jas. Allan and Sons, San Francisco, has completed the cooler units of its extensive expansion program. It is presently constructing an addition to the killing floor which will provide three cattle beds and a mechanized unit for small stock.

►Henry W. Boyd, 72, retired director of Armour and Company and former vice president of the Armour Leather Co., died recently in Berryville, Va., where he had lived since he retired in 1945. He was associated with the company for 36 years.

►The Shepard-Pierce Packing Co., Henryetta, Okla., was recently opened by L. L. Pierce and Dan Shepard. The firm will specialize in custom killing.

►The California meat inspection service will provide its technicolor motion picture, "From Range to Range," for a showing before the section on public health at the American Veterinary Medical Association's convention in Milwaukee, August 20 to 23.

►A strike against the Home Packing Co. and the Schmidt Provision Co., Toledo, O., ended July 21 when members of Local 626, Amalgamated Meat Cutters and Butcher Workmen, AFL, voted to accept a 9¢ hourly pay increase retroactive to April 16.

►Armour and Company has been granted a permit for a \$35,000 remodeling program for its Columbus (Ohio) Packing Co. plant.

►The Plantation Packing Co., Oakland, Calif., is enlarging its packing, shipping and office facilities. The firm conducts a sausage and provision business.

►Krey Packing Co., San Francisco, has completed one phase of its plant modernization. Several coolers were added, departments rearranged, new shipping facilities installed and the sausage kitchen revamped. New dressing rooms for both men and women were also provided.

►G. F. Ford, sr., Swift & Company salesman in Chicago, died recently of injuries suffered in an automobile accident.

►The Fort Smith, Ark. city-county board of health has refused to grant a permit to R. Griffin Basinger for a meat processing plant at 77 S. Fifth st. The location is the site of the former Fort Smith Provision Co., operated by Otto Meyer, sr., and Otto Meyer, jr.

►H. L. Handy Co. has applied to the

Massachusetts Department of Public Works for a license to replace and extend its present sewage line which empties into the Connecticut river.

►John Coverdale, director of the agricultural bureau of the Rath Packing Co., Waterloo, Ia., was one of the speakers on a panel discussion of garden favorites at a recent meeting of the newly-organized Cedar Valley Men's Garden Club. Coverdale, noted for his orchids, has 150 growing in a greenhouse at his home.

►Paul A. Tarnow, executive vice president, Herman Sausage Co., Tampa, Fla., attended the Shrine convention in New York. He then left for an extended business and pleasure trip to Chicago before returning to Tampa.

►Walter C. Saybolt, purchasing agent, Geo. L. Wells, Inc., Philadelphia, died recently.

►Wagers Packing Co., Houston, will build a modern packing plant there at a cost of about \$150,000, Wilson H. Wagers, company president, announced. The one-story masonry building will be 125 by 75 ft.

►Emil Huttenbauer, the founder and head of E. Huttenbauer & Sons Meat Co., Cincinnati, died recently at the age of 90.

►Fred A. Watson, formerly manager of the Prince Albert plant of Burns & Co., Ltd., has been appointed manager of the Calgary plant of Burns & Co. He started with the firm in 1917 and

has been manager at Prince Albert since 1939.

►Ray J. Seipp has opened a new brokerage office at 605 N. Michigan ave., Chicago. Seipp was formerly in charge of the Chicago office of the Keystone Brokerage Co.

►Gus F. Geissler, administrator of the Production and Marketing Administration, U. S. Department of Agriculture, has announced the appointment of George A. Dice as deputy assistant administrator for marketing.

►R. D. Pfadt, 33, who had been acting manager of the Swift & Company unit in Youngstown, O., was fatally injured recently in an automobile accident.

►The Ideal Packing Co. plans to sell its Milwaukee, Wis. plant and concentrate operations at Los Angeles, Sol Belinsky, secretary, announced. The firm has been operating the California plant for several months.

►Erwin Wetzel, vice president and treasurer of Stark, Wetzel & Co., Indianapolis, spoke before the Junior Chamber of Commerce of Indianapolis recently. He discussed opportunities in business today. On the day that he spoke a local columnist, Bill Folger, featured Wetzel in his "Hoosier Profile" column. The article included a biographical sketch from the time Wetzel, who grew up in eastern Germany, enrolled in the Sausage Makers' Trade School at Riegenwalde. After earning



THE EL PASO, TEX. REGIONAL MEETING of the AMI at the Peyton Packing Co. cold storage plant attracted 34 industry officials: L. F. Miles, chairman; H. B. Harris, N. J. Harrell, K. L. Carroll, J. W. Arnell, J. B. Thompson, M. H. Hopper, Eugene Holmes, J. W. Wolter, B. L. Fletcher and J. N. Phillips, all of Peyton Packing Co.; A. B. Williams and Jack Buskirk, Deming Packing Co.; Homer Glover, Raymond Harris and A. J. Armstrong, Glover Packing Co.; J. L. Payne, C. R. Covington and C. H. Wade, Payne Packing Co.; J. C. Smith, Crow Packing Co.; R. H. Keller and E. W. Schievelbein, Swift & Company; D. B. Parker, Cudahy Packing Co.; H. R. Somers, T. O. Wright and R. H. Nystrom, Wilson & Co.; Paul Rey and H. E. Nava, Montes Packing Co.; P. O. Grange, Rath Packing Co.; G. M. Lindley, L. L. Watkins and B. H. Stanford, John Morrell & Co.; D. E. Price, Price's Creameries; C. A. Robertson, Pinkney Packing Co., and H. R. Davidson and M. O. Maughan of the AMI.

his degree he picked up practical experience in the German sausage industry. He came to Indianapolis in 1926. He started out in the lowest-paying job in one of the packing plants there, but within a year held one of the highest-paying. Later, for seven years, he managed the sausage department. Sales tripled during that time. Shortly afterwards, in 1936, he and George Stark decided to go into business for themselves. From the original \$2,500 investment, Stark, Wetzel & Co. has grown into today's \$15,000,000-a-year business.

►K. F. Stanger has been appointed plant chemist for Burns & Co., Ltd., at its Winnipeg, Canada, plant.

►Articles of incorporation have been filed with the New York secretary of state for Dixie Meat Market, Kings, N. Y. Directors are Rosalie Lo Nafo, Phyllis Kauderer and Seymour Schwartz, 50 Court St., Brooklyn, N. Y.

►Dr. Pablo Zierold, a noted veterinarian who pioneered in the foot-and-mouth disease campaign in Mexico since 1946, said recently that the disease had been completely eradicated in that country. His statement was made to visiting newsman who made a 6,000-mile trip through northern Mexico.

►Gartner-Harf, wholesale meat packer of Erie, Pa., has purchased the properties of L. C. Schauble, covering half a block at 21st and Peach sts.

►James C. Masker, who retired in 1945 as general office employment manager, Swift & Company, Chicago, died recently. A familiar figure in the sports

world, he retired in 1943 after 40 years as an official on collegiate gridirons. From that time until a few years ago he had served as assistant to the Big Ten Athletic Commissioner.

►Dietze Meat & Sausage Co. has been incorporated at Milwaukee, Wis. by Alfred Dietze, Max A. Dietze and Annadore Koch.

►The history of the Fehl slaughterhouse near Blooming Glen, Pa., was the subject for an illustrated article in a recent issue of the Perkasie, Pa., *Central News-Herald*. Charles J. Fehl, who developed the business and continues as its sole owner, is assisted in the management by his son, John Fehl.

►H. M. Newell of the agricultural research department of Swift & Company spoke before the Bloomington, Ill. Rotary Club recently.

►Dr. Carl S. Pederson has been appointed to head the stability division of the Quartermaster Food and Container Institute for the Armed Forces, succeeding Dr. Harry Fevold, former head, now with the Baxter organization. Dr. Pederson had been professor in bacteriology with the New York state agricultural experiment station of Cornell University. At the same time it was announced that Lt. Col. Raymond R. Guehring, QMC, has assumed command of the military operations office of the QM Food and Container Institute. He succeeds Lt. Col. Ewing Elliott, who is filling an overseas assignment. As a reserve officer in the Sanitary Corps, Col. Guehring was called to active duty in 1940. In 1942

he was detailed to the Quartermaster Corps. Another addition to the QM Food and Container Institute staff is Virgil O. Wodicka, who will serve as assistant to the scientific director, Dr. Tressler. Wodicka was for a time research chemist with Ralston-Purina. After he was called to active duty he was in charge of the technical branch and later served as executive officer of the laboratory under Col. Rohland A. Isker, then commanding officer. In his last year at the Depot, Wodicka was made assistant director for technical services with responsibility for what are now the stability and nutrition divisions as well as food acceptance. Since returning to civilian life he has been with Ralston-Purina and with Libby, McNeill & Libby.

►Del Monte Meat Co., San Francisco, has completed a bacon slicing unit and is remodeling a section of the basement for ham pumping and processing. The freezer unit will be modernized and new floors installed throughout the manufacturing department.

►Don Mercier has been appointed manager of the Jacksonville, Fla., refinery of Swift & Company, George J. Stewart, vice president of the company, has announced. He succeeds Henry Chambliss, who was transferred to Charlotte, N. C.

►C. K. Anderson has been named assistant to the head of the Chicago plant provision department. He joined Swift at Sioux City in 1926 in the plant sales department and was later transferred to the provision department.

CUSTOM CURING AND SMOKING FIRM ON WEST COAST ENLARGES PLANT



JOHN PAULI

WITH the recent expansion which more than doubled its floor area, Pauli Packing Co., Portland, Ore., became one of the largest custom curing and smoking plants in the country. Since it began as a retail market in 1926, Pauli has specialized in home cured meats.

By 1941 the retail market was disposed of to allow more time for processing. The plant was considerably enlarged at that time. The recent program included additional receiving and shipping facilities, doubling the office space, additional facilities for preparation for smoking, two large Atmos air conditioning smokehouses, additional dry storage, a smoked meat cooler refrigerated with Carrier equipment and additional space for sausage manufacture.

The company recently held an open house week during

which the public and business clients were invited to inspect the plant. An unusual business dedication, a special religious service, launched the open house week.

Attractive brochures titled "Smokehouse 1951—Evolution of an Art," were distributed to visitors. The various processes necessary in curing are illustrated, with emphasis on modern controls.

The modern plant exterior is pictured at the left. Below, an employee inspects meat in the new smoked meat cooler, which is 25 by 60 ft. John Pauli, Jr., is owner.





MORE SALES IN FINE SHORTENING!

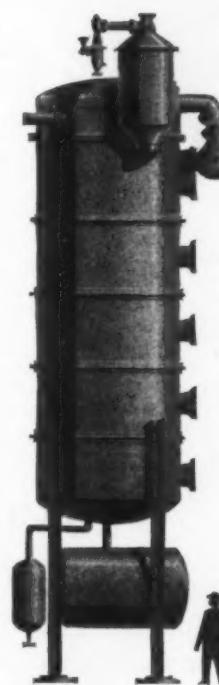
TAKE A TIP from packers who use the VOTATOR Semi-continuous Deodorizer—deodorizing lard to produce high grade shortening means greater sales. Lard-base shortening has the appeal of white, smooth, creamy texture, neutral flavor, and high smoke point.

The qualities that add up to increased sales can be achieved quickly and *economically*. The VOTATOR Semi-continuous Deodorizer saves you more than 50 per cent on stripping and vacuum steam compared to batch methods. There are proportionate savings in condenser cooling water, too.

PROFIT PARTNER

Profit partner of the VOTATOR Semi-continuous Deodorizer is VOTATOR Chilling and Plasticizing Apparatus, which produces high grade shortening on a continuous basis. Chilling and plasticizing are accomplished in a matter of seconds. Uniform results for every run are assured because identical operating conditions are mechanically maintained. The completely closed processing system excludes atmospheric moisture or impurities, thus protecting product quality.

Write today for complete information about Girdler's high speed team in fats and oils. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.



VOTATOR
Semi-
continuous
Deodorizer.

Developed
and built
by the
producers
of VOTATOR
Chilling and
Plasticizing
Apparatus.

VOTATOR—Trademark applying only to products of The Girdler Corporation.

THE **GIROLER** CORPORATION
Votator Division



at picnics . . .

always in good taste

or at banquets . . .



Taste-appeal points the way
to repeat sales.

For over three-quarters of a century, PRESCO PRODUCTS have helped packers persuade Mr. & Mrs. America to buy their hams, sausages and meat specialties over and over and over again.

PRESCO PICKLING SALT
for fast, mild curing

BOARS HEAD SUPER SEASONINGS
for uniformly full-bodied flavor

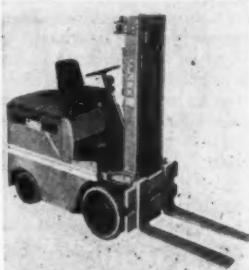
For the Scientific Processing of Meat and Meat Products

presco  **products**

Preservaline Manufacturing Company, Flemington, N. J.

NEW EQUIPMENT and Supplies

ELECTRIC LIFT TRUCK LINE—A number of new features have been incorporated in the electric Car-loader, a Clark Equipment Co. (Battle Creek, Mich.) product, which are claimed to provide easier operation, greater safety and improved maneuverability. Finger-tip controls are now



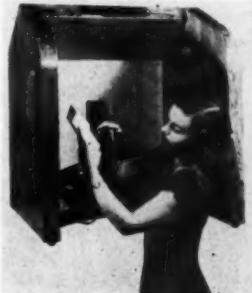
mounted on the steering column. Automatic acceleration eliminates jerky movement. Shifts from one point of power to another are timed automatically in accordance with torque requirements. An added safety feature on the Car-loader is a "deadman" brake which is linked to the driver's seat and operates off the drive shaft. The brake is set automatically the instant the driver's seat is unoccupied. The battery compartment has been redesigned for greater convenience. Batteries may be charged and serviced without being removed from the truck.

Traveling and lifting speeds have also been increased for this 4,000- and 5,000-lb. capacity truck line.

RUST PREVENTATIVE PAINT—Addition of a new clear anti-rust paint to its Rustrem (rust remedy) line of maintenance coatings has been announced by Speco, Inc. of Cleveland. Known as Rustrem Clear, the new paint can be brushed or sprayed directly over rust without wire brushing or scraping. It can reportedly be painted over with any good quality paint (except lacquer), and will not bleed through painted surfaces. It is said to seal the surface and stop rust.

MARKET SPICES IN CAPSULE FORM—Pepper and other liquid spices are now available for commercial use in capsule form. Developed by "Pilotlab" of Evans City, Pa., these new spice capsules, tradenamed "Capslettes," are said to have many advantages. The unit measure is always the same. They need not be weighed. According to the maker, every batch is perfectly blended and has constant, uniform flavor. There is little chance of contamination or of evaporation loss from carelessly covered containers. The danger of getting caps or corks in product by accident is eliminated. It is said that storage space can be reduced to a minimum with these new spice capsules.

ANTI-NOISE PHONE BOOTH—Mistakes in filling orders and the embarrassment caused by misunderstood phone conversations can be largely



eliminated in busy order rooms or noisy production areas with a new anti-noise phone booth. Shown here is a doorless Acousti-booth that can be set atop a desk or fastened to a wall. The booth absorbs and shuts out noise by trapping high and low frequency sounds. A roomy, sturdy shelf facilitates order taking. The booth is made by Burgess-Manning Co., Chicago.

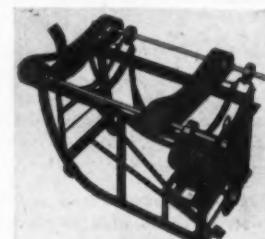
PLANT TRUCK BATTERY CHARGER—A new battery charger, that has no moving parts and automatically controls the amount and time of charge, has been developed by Yale & Towne Manufacturing Co. Operated on the selen-

ium rectifier principle, the charger merely has to be plugged in, the dual control set and a switch thrown for operation. An extra large plate area obviates the need



for a fan. There are no commutators or brushes. The charger is said to afford identical protection to both new and old batteries, whether fully or partially charged either in a cold or warm area. Temperature compensation is built into the charger. Available for either lead-acid or nickel-alkaline batteries, the charger can be plugged into any standard 110-v. 60-cycle outlet. A step-down transformer is furnished for 220-v. outlets.

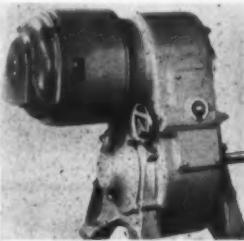
MIXING, BLENDING UNIT—This portable rotating device, made by Morse Manufacturing Co., Syracuse, N.Y., for blending uses, has been adapted to handle fibre containers from 16 to 24 in. in diameter. It is equipped with a durable, long fibre rubber belt which rides on 4-in. diameter crowned pulleys. Practical-



ly any speed of rotation between 10 and 30 rpm. can be had with the chain drive reduction system. An extension nose piece at front of the truck slides under drum enabling quick, easy

loading without the use of a crane hoist. Swivel casters at front end make the truck easy to maneuver. A special tipping lever is included to accommodate fibre containers. The unit can be supplied either with or without the motor and chain drive.

VARIABLE SPEED DRIVES—New, larger horsepower Speed-Trol electric power drives have been added to the line of Sterling Electric Motors, Inc., Los Angeles. Designed to meet the need for drives of 20 to 25 hp., the unit pictured is a drip proof model which prevents liquids or any foreign material from falling into the motor. This



unit features positive adjustment of pulleys, infinite speed variation and accurate control of speed under varying loads. All models can be supplied with manual control, electric or mechanical remote control.

TOUGH FLOOR TOPPING—Ferem "Blue Temper" floor topping is adapted for use on floors which are subjected to heavy traffic and spillage of water, oil and dilute acids. The A. C. Horn Co., Inc., of Long Island City, N.Y., states that floor toppings with this component have approximately four times the compressive and tensile strength of cement topped floors. Ferem does not contain sand, stone or silica and is resistant to wear, water and disintegration. The grainy texture of this topping makes it non-slip even when wet, unlike some metallic hardeners. The material is used in place of sand or gravel when mixed with cement before using.

NEVERFAIL

... for
taste-tempting
HAM
FLAVOR

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For *extra* goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

10-DAY FREE TRIAL!

HURRY! TAKE ADVANTAGE OF

RODGERS'

FREE "GET-ACQUAINTED" OFFER!



Words can't do justice to these amazing plates developed by RODGERS . . . only by seeing them perform in your own plant will you be convinced of their unsurpassed superiority. Take advantage of this limited offer. Let us send you one of these 2-in-1 reversible plates, or one of the popular new solid hub plates for 10 days without cost or obligation! Write today! Specify SUPREME (stainless steel alloy) or XL (carbon steel alloy). Ask for price and discounts!

IMMEDIATELY AVAILABLE! Rodgers Supreme Plates and XL Plates and Knives are now available in all standard sizes and with wide variety of holes. Two kinds of plates . . . reversible and solid-hub.

RODGERS & COMPANY

1743 W. CORNELIA AVE. • Knives and Plates Since 1929 • CHICAGO 13, ILLINOIS

Phone: LAkeview 5-0828

Swift Announces Grants of \$140,000 for Research

Grants-in-aid totaling \$140,000 for the support of long and short term scientific studies in agriculture and human nutrition have been announced by Dr. Roy C. Newton, vice president in charge of research at Swift & Company. Dr. Newton said findings from the research is placed entirely in the hands of the universities and colleges and published results are available to all research workers.

Twenty-nine grants have been approved for 22 universities, colleges and other research institutions in the United States and two in Canada for 1951-52. Also, previous grants totaling \$21,000, made at intervals since June, 1950, bring the year's program to \$160,000.

The grants, which are divided into long range basic scientific studies in agriculture and shorter term research projects in human nutrition, have totaled more than \$2,000,000 in the last 11 years.

OPS Issues Orders for Contract Motor Carriers

Motor carriers, other than common carriers, have been authorized by OPS to ask ceiling rate adjustment because of increases in wage, material and equipment costs sustained during and since the latter part of 1950. The action (Supplementary Regulation 39 to GCPR) applies to most motor carriers operating on contracts.

OPS has also issued SR 40 to GCPR which permits local pick-up and delivery and local transfer carriers to apply to OPS for an adjustment in rates and charges. Rate increases will be granted where it can be shown that the "line-haul" carriers are willing to absorb the increases without requesting an increase in their rates.

OPS Amends CPR 22 Again

OPS this week issued Amendment 1 to General Overriding Regulation 13 (see page 32, July 7 PROVISIONER for GOR 13) to permit certain manufacturers to increase their ceiling prices under the provisions of CPR 22 and other manufacturers' regulations. Under the amendment "positive action" to put new prices into effect on or before June 30, 1951, is construed to include announcement of price increases, even though the increases were not to take effect until after June 30.

Posting Retail Beef Prices

Pending final action by Congress on extension of price control legislation OPS (in Amendment 2 to CPR 25) has suspended until further notice the requirement that retail meat dealers post their beef ceiling prices. The posting date had previously been postponed to August 1.

Check the Want Ads for good men.

4-Way Beef Boning

(Continued from page 14)

ment, serving for both these products. The lower belt is much longer and discharges meat destined for hamburger into the special receiving hopper of the first Boss grinder. This hopper is large and permits the temporary accumulation of product in the event that any inequity should occur in speed of handling product between the two grinders. After passing through the coarse plate in this machine the material is moved up to the second grinder's larger hopper by means of a screw and trough conveyor for the final pass through the smaller plate.

The crew packaging hamburger is supplemented periodically by the men on the roast line. The hamburger line runs intermittently and when the roast supply in the bins is low. Labor distribution is equitable.

The movement of hamburger is such that by changing the direction of product flow at each of the two grinders (90 degs. each time) the packaging operation at the second grinder is conveniently adjacent to the boxing and strapping conveyor used for stewing meat. The centralization of final boxing near the shipping door of the cooler is a key factor in prompt and easy handling of boxed product from the scale and to the loading dock. This plan, however, created a problem in regard to delivery of shipping boxes to the boxing stations and scales and this was handled most capably by the use of overhead conveyors and trucks.

Conveyors Near Ceiling

Knocked down shipping cartons are stored in a room to the right of the boning room and separated from it by a hallway providing egress from the rough offal floor of the plant. To preclude fouling this hallway, it was necessary that any conveyor employed be located high enough to permit unobstructed traffic flow in the hallway. This was accomplished by the use of belt and skate wheel conveyors near the ceiling line.

Two stitching machines are employed in the storage room in making up cartons. One machine makes bottoms which are placed on the incline belt conveyor as they are made up to be lifted and moved horizontally across the hall and into the boning room. The belt conveyor ends at a skate wheel unit, still overhead, moves the box bottoms on by gravity to the boxing stations without interfering with any other operation. Boxes are thus always available at any boxing station.

The second stitcher makes tops, which are nested and placed on light weight castor trucks of galvanized iron frame with a tall pipe post in each of the four corners. The tops are trucked in to the boxer's station where the operator can readily pick the appropriate top for the product being weighed, since one-half the truck has

**SOMETHING REALLY NEW IN
Evaporative Condensers**



B.A.C.

Model "P"

3 to 100 TR CAPACITY

(Also Model "PT" Cooling Towers)
in 3 to 100 TR capacity

ADVANCED DESIGN

EXTREMELY COMPACT

REFRIGERANT FREON OR AMMONIA

Other Models in Sizes 3 to 210 TR in a single unit.

For further information, write to:

BALTIMORE AIRCOIL CO., INC.
2519 Pennsylvania Ave., Baltimore 17, Md.

Specializing in Water-saving Devices Since 1936

"dry" tops and half "moist" tops.

Two strappers can handle the volume at the present time. The weighed and strapped cartons are placed on pallets according to product, 30 boxes or approximately 1,500 lbs. per pallet. These are handled by Yale lift truck in movement through the shipping door to the shipping room for transfer to the freezers.

As in all such highly mechanized units placed in an existing structure, seemingly insurmountable obstacles are encountered which test the ingenuity of operator and engineer. In this project the use of gravity for handling fat and bones was indicated because a full basement was available for receiv-

ing these materials. It was necessary however, in satisfying MID requirements, that vent stacks be placed on the large product receiving bins in the basement if these bins could be installed and the use of gravity for filling them was to be employed.

The use of vertical stacks to the atmosphere would materially interfere with placement of equipment as well as product movement in the boning room and create a refrigeration leakage problem. Mr. Wilbur ingeniously employed forced draft in a lateral direction even though this required about 100 ft. of sheet metal duct work to exhaust via the side of the building.

The two basement bins are 5 x 5 x 4

ft. deep, with hopper bottoms discharging laterally into drums for transfer of product to rendering company trucks. One is located directly under the opening for bones at the bone trimmer's station (tenth station on the moving table), while the other is directly under the center opening of the circular table. This hopper receives the fat. Both chutes are equipped with two sets of self-closing doors.

This four-way boning project was set up for 60 to 100 beef carcasses per eight-hour day. It is doing the job in an admirable manner. Existing problems are for the most part concerned with unskilled personnel and this will take care of itself as the men become more adept in the work. Since the men are working on the same cuts all the time, they become increasingly proficient and production figures will improve accordingly.

In addition to the 25 men listed above, the following "outside" men are charged against the operation, making 31 men on the gang:

One boxmaker, one tally clerk, one bone and fat man for basement, one cleanup man, one utility man (in the boning gang), and one foreman.

The department is refrigerated with Cyfin overhead units supplied by Cyclops Iron Works of San Francisco.

A centrally located switch board controls all conveyor movement, grinders, dicer, and tables. Communication between the two floors is effected by a direct telephone line and buzzer system.

Artificial lighting of 30-40 candle power is provided. The lights are strategically placed for maximum light on the work with no glare in the operators' eyes.

Welfare rooms to accommodate the boning crew are provided in a convenient location on the first floor adjacent to the carton preparation room.

Equipment credits: Band Saw, Jones Superior; moving table, stainless steel flights, attached stationary boning tables, bone conveyor and plow for removing product, revolving stainless steel sorting table, stew meat conveyor and hamburger conveyor, Meat Packers Equipment Co., Oakland, Calif.;

FOOD MANAGEMENT INCORPORATED

- A management consulting firm designed for the Meat Industry, staffed by packinghouse men and thoroughly conversant with packinghouse problems.

6866 ELWYNNE DRIVE • CINCINNATI 36, OHIO
Telephone: TWEED 2502

KNICKERBOCKER

The Low-Cost Substitute for White Pepper

Pepperex is a scientifically built-up pepper flavor which takes the place of white pepper in sausage, meat loaves and specialty products.

You can have complete confidence in the use of Pepperex, for it is made for meat products by KNICKERBOCKER MILLS, importers and millers of the finest quality spices for more than a century.

Send for a generous free working sample of Pepperex today. Used by packers all over the country.



KNICKERBOCKER MILLS CO.

Millers of pure spices since 1842
601 West 26th Street, New York 1, N. Y.

PEPPEREX

Note these important facts about Pepperex:

- B.A.I. ACCEPTANCE GUARANTEED
- REDUCES PEPPER SEASONING COSTS
- TASTE-APPEAL THAT BUILDS REPEAT SALES

Also millers of: Paprika, Coriander, Sage, Mace, Nutmeg, Cardamom, and all other pure spices.

dicing machines, Phil Hantover, Inc., Kansas City; grinders, Cincinnati Butchers' Supply Co.; stitchers, Silverstitchers; fat and bone hoppers, track work, spiral chute and forced draft ventilators for hoppers, Le Fiell Company, San Francisco, and scales, Toledo Scale Co.

Structural engineers were H. E. Rahmann Co., San Francisco, and electrical and panel board installations were made by George F. Brayer, San Francisco.

OPS Issues Order to Assure Adequate Meat Supply in Flood Stricken Areas

OPS this week took steps to assure an adequate supply of meat in parts of five flood-stricken midwestern states designated as "distress areas." The modifications of the meat control program, provided in General Overriding Regulation 16, as they apply to slaughterers and wholesalers, are listed as follows:

1. Slaughterers who ship meat into designated distress areas may add to their established plant ceiling prices the actual cost of transportation. Because the distress zone is a surplus meat producing area, the OPS wholesale beef ceiling price regulation does not provide for transportation into this vicinity under normal operating conditions.

2. Sellers, other than retailers, located in the distress area may pass through the actual cost of transporting meat from their suppliers.

3. Slaughterers of beef whose operations have been disrupted by flood conditions are allowed to take the OPS wholesaler's addition on sales of beef obtained from independent sources without regard to the volume on which the addition is added.

4. Affiliated wholesalers may sell beef carcasses and wholesale beef cuts to anyone in a distress area without forfeiting their right to the wholesaler's addition.

5. Slaughterers in the flooded areas who are forced to ship live cattle from plants made inoperative by the flood to their slaughtering plants outside the flooded area are relieved of the obligation of complying with live cattle price ceilings when flooding of their plants makes it impossible for them to comply with these ceilings.

States affected are Kansas, Missouri, Iowa, Illinois and Oklahoma. The emergency regulation will remain in effect for 30 days from July 24, 1951.

Illinois Horsemeat Law

A law providing for regulation of the slaughtering and butchering of horses and distribution and sale of the product will become effective in Illinois on September 1. It authorizes the state to license all slaughterhouses and makes it a violation to have horsemeat unless it is plainly labeled.

Important Memo

The
OPPENHEIMER CASING COMPANY
are pleased to announce
The relaxing of Import Controls on Hog Casings
The Ministry of Food in conjunction with the Treasury
have now permitted, experimentally, the limited use of dollars.
We can now offer—
THE FAMOUS 'OCECO' BRAND
Fancy Hog Casings
made to strict Pre-War Standards
North American Produce—Carefully Selected



We pledge in service to the meat trade—to 'fair share' these
new imports and pass on price savings whenever possible.

THE OPPENHEIMER CASING CO. (U.K.) LTD.
159-165 HARROW ROAD, LONDON, W.2
Telephone: PADDINGTON 7431/5

To All Independent Hog Slaughterers

THE U.S. is losing the valuable English Hog Casing market—but you can help to get it back!

In pre-war days 90% of English Hog Casing imports came from the U.S. because no one else could match our quality! Today, partly because of dollar restrictions, the U.S. is supplying less than 25% of English imports—and they admittedly are not always up to pre-war standards.

Foreign exchange restrictions and bilateral trade agreements have stimulated the imports of Hog Casings not only from anywhere on the continent, but even from as far away as South America.

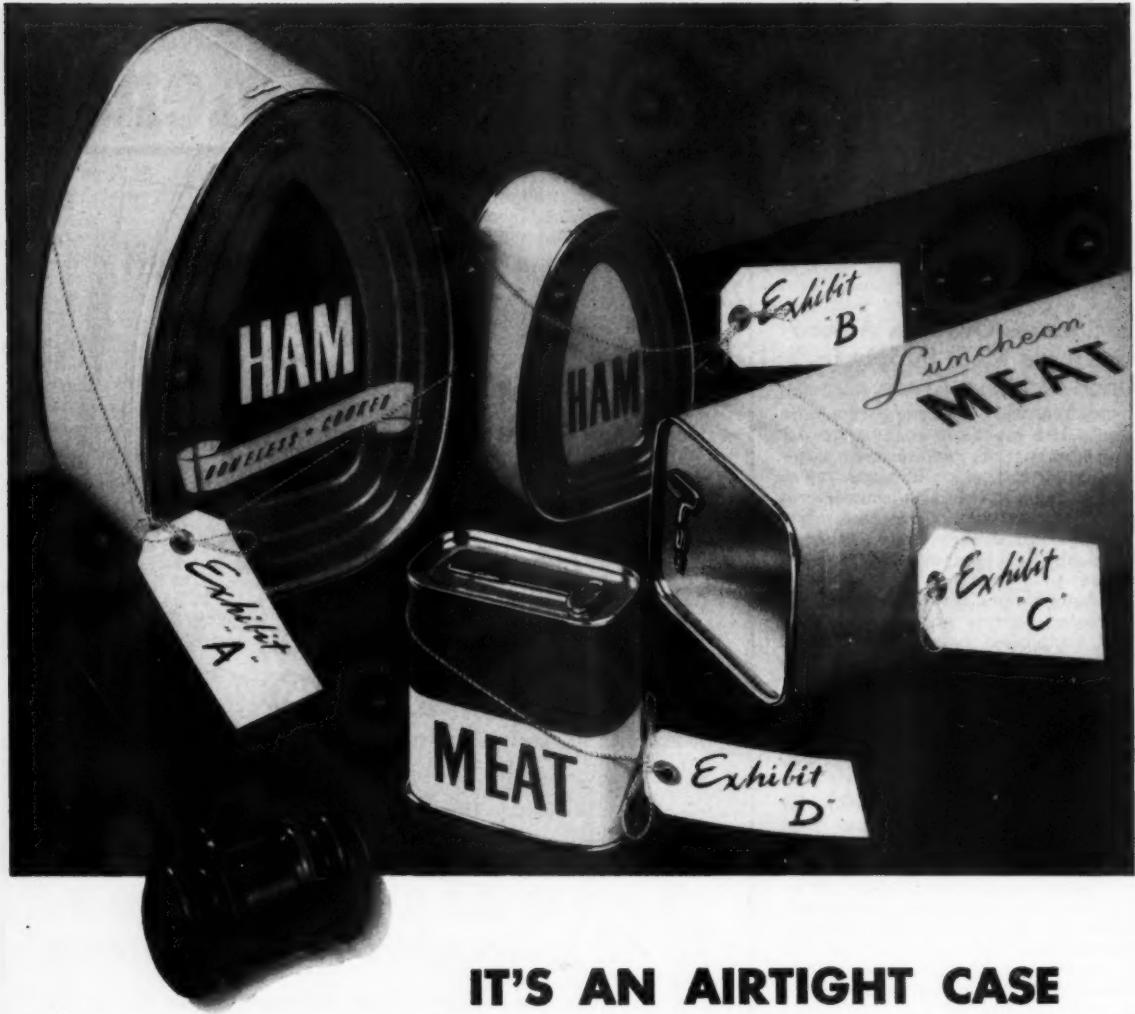
Now that the dollar situation permits it, we want to regain this market not only for ourselves but also for our suppliers who look to us to merchandise their surpluses in foreign markets.

Right now—for the next six weeks or so—about 60% of all your Hog Casing production will be export sizes. We suggest you start immediately to exercise utmost care so that your production will equal—or better—pre-war standards.

Our trained personnel is available to help you reach this necessary goal.

OFFICIAL HOG CASING IMPORTS INTO U.K. IN 1950	
U.S.	24%
France	23%
Denmark	17%
Holland	10%
Sweden	4%
Italy	4%
Belgium	3%
Uruguay	2%
Irish Republic	2%
Argentina	2%
Finland	2%
Hong Kong	2%
All Others	5%
	100%

OPPENHEIMER CASING CO.
CHICAGO • NEW YORK • SAN FRANCISCO • LONDON • TORONTO • BUENOS AIRES



IT'S AN AIRTIGHT CASE

Nothing protects meat like a can!



Guard the delicate flavor of your meat products and keep them in tip-top condition. Conservation—so important in today's defense economy—demands the best in packaging protection for perishable meats. No wonder so many packers depend on Continental cans.

Designed by packaging experts, Continental meat cans come in a wide variety of sizes and shapes. All of them provide a perfect hermetic seal. Many are made with special linings. They are built to stand up to the rough handling of shipping and storing. What's more, they have plenty of eye and sales appeal—our lithographers are masters of their craft.

CONTINENTAL CAN COMPANY

CONTINENTAL CAN BUILDING

100 East 42nd Street, New York 17, N. Y.

Eastern Division: 122 E. 42nd St., New York 17

* Central Division: 135 So. La Salle St., Chicago 3

* Pacific Division: Russ Building, San Francisco 4

Canning and Processing Operations Fall Sharply From Month Ago, 1950

FALLING 215,189,000 lbs. from the previous month, June processed meat items totaled 1,163,895,000 lbs. compared with 1,379,084,000 lbs. a month earlier, according to a report by the U.S. Department of Agriculture.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—JUNE, 1951, WITH COMPARISONS

	1951	June	1950	January-June	1951	1950
Placed in cure—						
Beef	6,218,000	10,411,000	44,008,000	53,015,000		
Pork	296,908,000	334,023,000	1,756,134,000	1,712,573,000		
Other	75,000	3,950,000	1,280,000		
Smoked and/or dried—						
Beef	3,314,000	5,381,000	27,566,000	26,739,000		
Pork	204,842,000	211,578,000	1,304,216,000	1,027,205,000		
Cooked meat—						
Beef	8,296,000	5,446,000	25,114,000	20,424,000		
Pork	35,220,000	46,491,000	215,413,000	208,861,000		
Other	272,000	263,000	1,136,000		
Sausage—						
Fresh finished	13,685,000	14,865,000	105,620,000	109,411,000		
To be dried or semi-dried	8,872,000	12,634,000	161,625,000	55,554,000		
Franks, wiener	45,986,000	53,046,000	239,935,000		
Other, smoked or cooked	48,200,000	52,743,000	268,496,000		
Total sausage	110,643,000	132,288,000	669,060,000	685,113,000		
Loaf, head cheese, chili, jellied products—						
Steaks, chops, roasts	64,692,000	65,115,000	429,957,000		
Bacon, ham, extract	1,000,000	1,000,000	3,000,000	3,000,000		
Sliced bacon	65,400,000	74,500,000	388,112,000	367,961,000		
Sliced, other	2,317,000	2,151,000	15,680,000		
Hamburger	9,612,000	5,648,000	53,960,000		
Miscellaneous meat products	3,434,000	8,022,000	20,774,000		
Lard, rendered	161,642,000	167,941,000	1,054,521,000	940,371,000		
Lard, refined	130,674,000	118,823,000	796,956,000	657,402,000		
Olive stock	5,198,000	9,260,000	48,862,000	49,944,000		
Edible tallow	4,142,000	7,658,000	35,697,000	34,688,000		
Rendering pork fat—						
Rendered	5,240,000	10,268,000	50,690,000	54,538,000		
Refined	4,360,000	5,631,000	28,436,000	25,915,000		
Compound containing animal fat	15,891,000	20,845,000	127,467,000	119,195,000		
Oleomargarine containing animal fat	1,316,000	1,604,000	10,412,000	11,167,000		
Total	1,163,895,000	1,262,515,000	7,104,089,000	6,672,959,000		

*Totals for June 2 through June 30.

This figure represents "Inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

LOWER COSTS, IMPROVED VALUES, BOLSTER CUTTING MARGINS

(Chicago costs and credits, first three days of week)

Improved pork product values and a sharp decline in live hog costs in all weights of hogs tested during the week resulted in improved cutting margins. Despite gains of from 30 to 81c in cutting margins, all weight classes still retained their minus margins.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on the available market figures for the first three days of the week.

—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
Value			Value			Value		
Pct.	Price	per cwt.	Pct.	Price	per cwt.	Pct.	Price	per cwt.
live	per	cwt.	live	per	cwt.	live	per	cwt.
wt.	lb.	alive	wt.	lb.	alive	wt.	lb.	alive
Skinned hams	12.5	50.5	\$ 6.81	9.14	12.5	50.2	\$ 6.29	8.88
Picnics	5.6	38.4	2.15	3.11	5.4	36.1	1.96	2.78
Boston butts	4.2	45.0	1.89	2.75	4.1	44.5	1.83	2.58
Loins (blade in)	10.1	46.5	4.70	6.79	9.8	45.8	4.49	6.37
Lean cuts	\$ 15.05	\$ 21.79	\$ 14.57	\$ 20.61
Bellies, S. P.	11.0	33.7	3.70	5.36	9.5	33.1	3.15	4.47
Bellies, D. S.	2.1	22.0	4.0	46	0.65	8.22
Fat backs	3.2	1.6	3.7	5.3	0.57	1.74
Plates and jowls	2.9	14.9	.43	.63	3.0	14.9	.45	.62
Raw leaf	2.2	14.4	.32	.46	2.2	14.4	.33	.46
P.S. lard, rend wt. 13.7	15.3	2.10	3.05	12.2	15.3	1.87	2.64	10.1
Fat cuts & lard	\$ 6.55	\$ 9.50	\$ 6.65	\$ 9.36
Spareribs	1.6	38.0	.61	.77	1.6	29.2	.48	.67
Regular trimmings	8.2	23.8	.74	1.10	2.9	23.3	.69	.98
Feet, tails, etc.	2.0	10.7	.21	.31	2.0	10.7	.21	.30
Offal & misc.80	1.2580	1.24
TOTAL YIELD AND VALUE	\$23.96	\$34.72	70.5	\$23.38	\$33.16
Per cwt.	Per cwt.	Per cwt.	Per cwt.	Per cwt.	Per cwt.	Per cwt.	Per cwt.	Per cwt.
alive	alive	alive	alive	alive	alive	alive	alive	alive
Cost of hogs	\$22.94	Per cwt.	\$22.63	Per cwt.
Condemnation loss	11	Per cwt.	11	Per cwt.
Handling and overhead	1.30	yield	1.16	yield
TOTAL COST PER CWT.	\$24.35	\$35.29	\$22.90	\$33.90
TOTAL VALUE	23.96	34.72	70.5	23.38	33.16
Cutting margin	—\$39	—\$57	—\$52	—\$74
Margin last week	—.69	—1.00	—1.00	—1.55

The June total dropped 98,620,000 lbs. under the 1,262,515,000 lbs. registered in the same month a year ago, although this year's June operations covered a period of four weeks compared with a five week period in 1950.

Sausage output during the month slipped to 116,543,000 lbs., compared with 136,870,000 lbs. a month earlier and 133,288,000 lbs. in the same month a year ago. Despite this decline, sausage operations during the first half of 1951 reached 669,060,000 lbs.—a gain of 30,947,000 lbs. from the 638,113,000 lbs. processed in the same period a year before.

Canning operations decreased during June. Processors canned 37,099,000 lbs. of product in 3-lb. or larger containers compared with 45,791,000 lbs. in the preceding month and 37,939,000 lbs. in

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN MAY, 1951

	Pounds of finished product	Consumer
	Slicing and in	packaged
	stitutional	or shelf
	sizes	sizes
	(3 lbs.	(3 lbs.)
	or over)	or over)
Luncheon meat	18,850,000	9,428,000
Canned hams	18,510,000	1,983,000
Corned beef hash	402,000	8,828,000
Chili con carne	569,000	2,338,000
Viennas	67,000	4,165,000
Franks, wiener in brine	6,000	2,143,000
Deviled ham	829,000
Other potted or deviled meat food products	17,000	2,610,000
Tamales	45,000	965,000
Sliced dried beef	14,000	279,000
Liver product	197,000
Meat stew (all product)	9,000	4,278,000
Spaghetti meat products	43,000	3,804,000
Tongue (other than pickled)	36,000	266,000
Vinegar pickled products	1,056,000	1,372,000
Bull sausage	4,964,000
Hamburger, roasted or cured beef, meat & gravy	566,000	4,057,000
Smoked ham	1,448,000	25,168,000
Sausage in oil	233,000	121,000
Tripe	8,000	293,000
Brains	256,000
Bacon	151,000	1,298,000
All other meat with meat and/or meat by-prod. ucts—20% or more	248,000	5,500,000
Less than 20%	125,000	10,460,000
Total	37,099,000
		90,803,000

1950. Product canned in smaller containers amounted to 90,803,000 lbs., which decreased 48,253,000 lbs. from the May total of 139,056,000 lbs. and was 13,255,000 lbs. less than the 104,058,000-lb. output a year earlier in the same period.

Bacon-slicing operations also fell sharply in June as the 65,469,000 lbs. turned out dropped 9,535,000 lbs. under the month-earlier 75,004,000-lb. output. The current total was also 9,031,000 lbs. below the 74,500,000-lb. production in the month last year. The 1951 sliced bacon production of 368,412,000 lbs. held a narrow 451,000-lb. margin over the amount sliced in the corresponding period in 1950.

Lard production fell to 16,740,000 lbs. from the 20,411,000 lbs. turned out a month earlier and was under the 19,494,000 lbs. produced in the previous year. The January-June cumulative total lard output amounted to 96,108,000 lbs. compared with 88,208,000 lbs. in the corresponding six months during the preceding year.

July 21 Weekly Meat Output Falls Below Week-Earlier, 1950 Levels

FEDERALLY inspected meat production continued to decline in the week ended July 21 as total output was estimated at 272,000,000 lbs., ac-

cent under the 272,000 head tallied in the corresponding week a year ago. Beef production amounted to 116,000,000 lbs. in the week compared with

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended July 21, 1951, with comparisons

Week Ended	Beef		Veal		Pork		Lamb and Mutton		Total Meat	
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	(excl. lard) Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Prod. mil. lb.	
July 21, 1951	217	115.9	94	11.8	881	136.6	197	7.7	272.0	
July 14, 1951	228	122.2	94	11.5	913	139.7	196	7.6	281.0	
July 22, 1950	272	144.5	115	14.6	819	128.6	236	10.3	297.9	

¹Revisions.

AVERAGE WEIGHTS (LBS.)										
Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	
July 21, 1951	970	534	230	126	282	155	92	39	14.9	37.0
July 14, 1951	975	536	220	122	278	153	92	39	15.1	38.3
July 22, 1950	972	531	228	127	280	157	92	43	14.7	33.8

cording to the U. S. Department of Agriculture. This total dropped 3 per cent below the 281,000,000 lbs. recorded in the previous week and fell 9 per cent under the 298,000,000 lbs. in the same week last year.

A drop of 5 per cent was registered in cattle slaughter as 217,000 head were killed during the week compared with 228,000 head in the previous week. The July 21 total dipped 20 per

122,000,000 lbs. the week before and 144,000,000 lbs. in 1950.

Calf slaughter of 94,000 head equalled the kill of a week before, but dropped far below the 115,000 head estimated for the same week a year earlier. Output of inspected veal for the three weeks under comparison was 11,800,000, 11,500,000 and 14,600,000 lbs., respectively.

Although hog kill of 881,000 head

slipped 4 per cent under the week-earlier total of 913,000 head, a margin of 8 per cent was maintained over the 819,000 hogs killed in 1950. Pork production dropped to 137,000,000 lbs. in the week ended July 21, a 2 per cent loss from the preceding week's 140,000,000-lb. output. Despite this loss, the latest production figures jumped 6 per cent above the 129,000,000 lbs. of pork turned out in the corresponding week a year ago. Lard output fell to 37,000,000 lbs. from the weak-earlier 38,300,000-lb. production, but rose above the 33,800,000 lbs. registered last year.

Sheep and lamb slaughter totaled 197,000 head in the week, a slight increase over the 196,000 head slaughtered a week before, but dropped far below the 236,000 sheep and lambs killed a year ago. Lamb and mutton production for the three weeks under comparison amounted to 7,700,000, 7,600,000 and 10,200,000 lbs. respectively.

LIVESTOCK CAR LOADINGS

A total of 7,318 cars were loaded with livestock during the week ended July 14, 1951, according to the Association of American Railroads. This was an increase of 380 cars from the same week in 1950 but was a decrease of 1,589 cars from the corresponding week in 1949.



ATMOS

Has Furnished The *Finest* In
Smokehouse Equipment Since 1932

The performance, including temperature uniformity, and finished product color, as well as quality, and superb craftsmanship in construction cannot be excelled.

When you get ATMOS — you get the best money can buy.

Why not find out how little it will cost to switch to ATMOS? There's no obligation.

CALL OR WRITE

No obligation

Atmos

CORPORATION

955 W. SCHUBERT AVE. + CHICAGO 14, ILLINOIS

PHONE EASTGATE 7-4311

OR

FORT ENGINEERING & SALES LTD., 1971 TANSLEY STREET, MONTREAL, CANADA + PHONE CHERRIER 2166

week
begin
the
pro-
in
cent
40,-
oss,
d 6
of
ing
1 to
lier
rose
ered

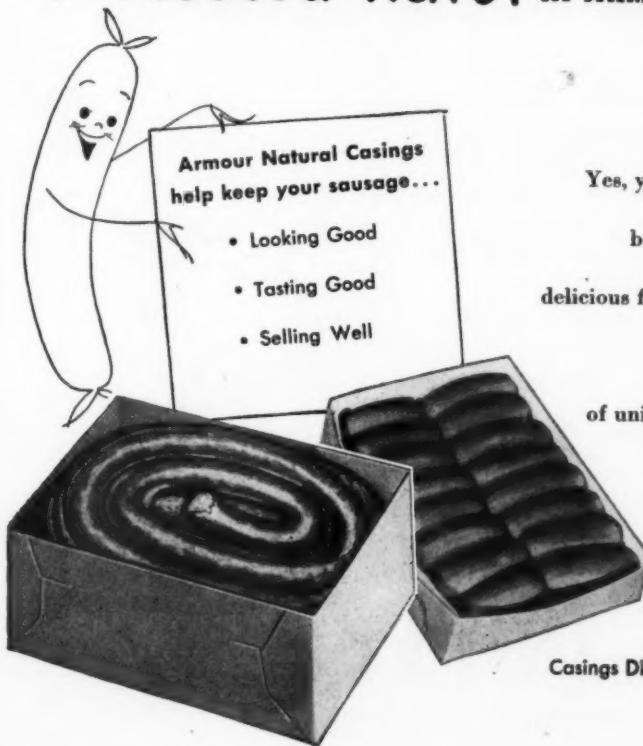
aled
in
igh
far
mbs
tton
nder
000,
pec-

S
ded
ded
cia-
was
ame
e of
week



Protected flavor

IN ARMOUR NATURAL CASINGS!

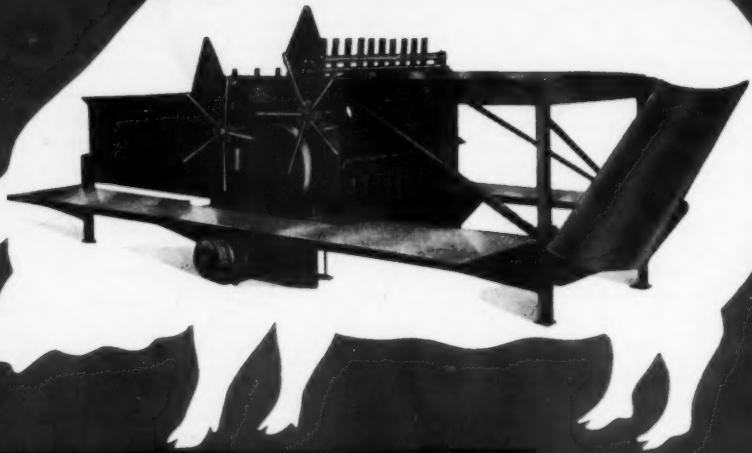


Yes, your sausage will always be fresh and tasty,

because Armour Natural Casings hold in all the delicious flavor — protect the freshness . . . insure their appetizing appearance. The large variety of uniform sizes and shapes will fit all your needs.

Casings Division • Chicago 9, Illinois

**ARMOUR
AND COMPANY**



*It does a better job
and here's why . . .*

THE DUPPS DEHAIRER

Right now, with labor and production cost at all-time

highs, it's important to get the absolute maximum performance

from your straightening equipment. Actual records in plants

all over the country show Dupps Dehairers increase production

from 18-31 percent with corresponding savings in labor costs.

You can effect substantial savings in your plant

too, when you install the Dupps Dehairer.

Write us today.



DUPPS
co.
GERMANTOWN, OHIO



MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(Ceiling base prices, f.o.b. Chicago)		(l.e.l. prices)
Native steer—	July 25, 1951	
Prime, 500/800	per lb.	56 1/2 @ 60
Choice, 500/700		56 1/2 @ 60
Choice, 700/900		56 1/2 @ 60
Good, 700/800		56 1/2 @ 60
Commercial cows		56 1/2 @ 60
Can. & cut. cows		56 1/2 @ 60
Bulls		56 1/2 @ 60

STEER BEEF CUTS

(Ceiling base prices, f.o.b. Chicago)

(Ceiling base prices, f.o.b. Chicago)		(l.e.l. prices)
Prime:		
Hindquarter		62.4
Forequarter		51.9
Round		56.0
Trimmed full loin		51.0 @ 55
Flank		30.0
Short loin		16.0
Sirloin		76.0
Cross cut chuck		49.7
Regular chuck		54.0
Foreshank		32.0
Brisket		45.0
Rib	75/80	75.0 @ 80
Short plate		32.0
Back		60.9
Triangle		46.5
Arm chuck		51.0

Choice:

(Ceiling base prices, f.o.b. Chicago)		(l.e.l. prices)
Hindquarter		50.0
Forequarter		56.0
Round		84.0
Trimmed full loin		50.0
Flank		100.7
Short loin		70.4
Hillock		49.7
Cross cut chuck		54.0
Regular chuck		52.0
Foreshank		45.0
Brisket		69.0
Short plate		32.0
Back		58.0
Triangle		46.5
Arm chuck		51.0
Bull and cow tenderloins		85.0

BEF PRODUCTS

(Ceiling base prices, f.o.b. Chicago)		(l.e.l. prices)
Tongues		37.8*
Brains		8.30 @ 17.8*
Hearts		35.8*
Livers, selected		60.8*
Livers, regular		55.8*
Tripe, scalded		12.3*
Tripe, cooked		15.8*
Lips, scalded		19.3*
Lips, unscalded		18.8*
Lungs		8.50 @ 10.8*
Melts		8.50 @ 10.8*
Udders		6.50 @ 8.8*

*Ceiling base prices, f.o.b. Chicago.

BEF HAM SETS

(Ceiling base prices, f.o.b. Chicago)		
Knuckles		62
Insides		62
Outsides		62

FANCY MEATS

(Ceiling base prices, f.o.b. Chicago)		(l.e.l. prices)
Beef tongues, corned		44 @ 47
Veal breads, under 6 oz.		80
6 to 12 oz.		90
12 oz. up		95
Calf tongues		32 @ 35
Lamb fries		68
Off tails, under 1/2 lb.		20.8*
Over 1/2 lb.		25.8*

*Ceiling base prices, f.o.b. Chicago.

WHOLESALE SMOKED MEATS

(Ceiling base prices, f.o.b. Chicago)		(l.e.l. prices)
Hams, skinned, 14/16 lbs., wrapped		55 @ 59
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped		59 @ 64
Hams, skinned, 16/18 lbs., wrapped		54 @ 59
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped		57 @ 63
Bacon, fancy, trimed, brisket off, 8/10 lbs., wrapped		48 @ 51
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped		44 @ 47
Bacon, No. 1 sliced, 1-lb., open-faced layers		51 @ 57

VEAL—SKIN OFF

(Ceiling base prices, f.o.b. Chicago)		(l.e.l. prices)
Prime, 80/150		56 1/2 @ 58
Choice, 50/50		52 @ 55
Choice, 50/150		55 @ 57
Good, 50/50		50 @ 53
Good, 50/150		53 @ 56
Commercial, all weights		48 @ 52

For permissible additions to ceiling base prices, see C24.

CARCASS LAMBS

(l.e.l. prices)	
Prime, 30/50	56 1/2 @ 60
Choice, 30/50	56 @ 60
Good, all weights	56 @ 60

CARCASS MUTTON

(l.e.l. prices)	
Choice, 70/down	36 @ 37
Good, 70/down	36 @ 37
Utility, 70/down	35 1/2 @ 36

FRESH PORK AND PORK PRODUCTS

(l.e.l. prices)	
Hams, skinned, 10/16 lbs.	51 1/2 @ 52
Pork loins, regular	
Pork loins, spec. ch.	48 @ 49
Shoulders, skinned, boneless	44 @ 45
in, under 16 lbs.	39 @ 39
Picnics, 4/6 lbs.	39 1/2 @ 40
Picnics, 6/8 lbs.	37 1/2 @ 37
Boston butts, 4/8 lbs.	46 1/2 @ 47
Tenderloins, fresh	76 @ 78
Neck bones	13 @ 13
Divers	18 @ 18
Browns	14
Snouts, lean in	14 @ 14
Feet, front	7 @ 7

SAUSAGE MATERIALS—

FRESH

(l.e.l. prices)	
Pork trim, regular	24 @ 24
Pork trim, guar.	50% @ 25%
Pork trim, spec. 85%	24 @ 25
Pork trim, ex. 85% lean	50% @ 51
Pork cheek meat, trimmed	44
Bull meat, boneless	50*
Bon's cow meat, C.C.	56*
Beef trimmings	47*
Boneless chuck	56*
Beef head meat	46*
Boneless cheek meat, trimd.	56*
Veal trimmings, boneless	57 @ 58

*Ceiling base prices, f.o.b. Chicago.

SAUSAGE CASINGS

(F.O.B. Chicago)

(l.e.l. prices quoted to manufacturers of sausage.)

(l.e.l. prices quoted to manufacturers of sausage.)		
Beef casings:		
Domestic, rounds, 1% to 1 1/2 in.	80 @ 85	
Domestic, rounds, over 1 1/2 in., 140 pack.	1.00 @ 1.20	
Export, rounds, wide, over 1 1/2 in.	1.50 @ 1.70	
Export, rounds, medium, 1 1/2 to 2 1/2 in.	1.00 @ 1.45	
Export, rounds, narrow, 1 in. under	1.25 @ 1.40	
No. 1 weasands, 24 in. up	14 @ 15	
No. 1 weasands, 22 in. up	8	
Middles, 2 weasands, 9 in. up	9	
Middles, sewing, 9 in. @ 1.35 @ 1.65		
Middles, select, wide, 2 1/2 in.	1.50 @ 1.70	
Middles, select, extra, 2 1/2 in.	1.00 @ 2.00	
Middles, select, extra, 2 1/2 in. & up	2.40 @ 2.85	
Beef bungs, export		
No. 1, 30 in. @ 34		
Beef bungs, domestic, 24 @ 26		
Dried or salted bladders, per piece:		
12-15 in. wide, flat	19 @ 27	
10-12 in. wide, flat	14 @ 17	
8-10 in. wide, flat	5 @ 8	
Pork casings:		
Extra, narrow, 20 mm. & in.	4.15 @ 4.30	
Narrow, medium, 20 @ 22 mm.	4.00 @ 4.25	
Medium, 32 @ 35 mm.	3.10 @ 3.40	
Spec. med., 35 @ 38 mm.	2.45 @ 2.70	
Export bungs, 34 in. cut, 27 @ 31		
Lam. prime bungs	19 @ 21	
Medium prime bungs	12 @ 15	
Small prime bungs	11	
Middles, per set, cap off	5 @ 7	

DRY SAUSAGES

(l.e.l. prices)	
Cervelat, ch. hot bungs	1.02 @ 1.06
Thuringer	66 @ 73
Farmer	82 @ 86
Holsteiner	86
B. C. Salami	58 @ 66%
B. C. Salami, new case	60 @ 65
Genoa style salami, ch.	58 @ 66
Pepperoni	89 @ 95
Mortadella, new condition	62 @ 68
Italian style hams	50 @ 52

DOMESTIC SAUSAGE

(l.e.l. prices)

(l.e.l. prices)	
Peck sausage, hog casings	47 1/2 @ 49
Pork sausage, sheep cas.	52 @ 55
Pork sausage, bulk	41 1/2 @ 42
Frankfurters, sheep cas.	55 @ 50
Frankfurters, skinned	52 @ 53
Bologna, artichoke	56 @ 55
Smoked liver, bone bungs	48 1/2 @ 52
New Eng. lunch, spec.	66 @ 71
Minced lunch, spec. ch.	64 @ 64
Tongue and blood	46 @ 49
Blood sausage	41 @ 49
Souse	30 @ 37
Polish sausage, fresh	58 @ 64
Polish sausage, smoked	58 @ 64

SEEDS AND HERBS

(l.e.l. prices)

(l.e.l. prices)		
Caraway seed	22	26
Cominos seed	33 @ 35	38 @ 40
Mixed seed, fancy	26 @ 28	
Yellow American	30	
Majorcan, Chilean	30	
Oregano	20 @ 25	24 @ 29
Coriander, Morocco		
Natural No. 1	26 @ 27	29 @ 30
Marjoram, French	49 @ 56	53 @ 62
Sav. Dalmatian		
No. 1	89	95

CURING MATERIALS

(l.e.l. prices)		
Nitrate of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$ 9.39	
Saltwater, s. ton. or bbl. f.o.b. N.Y.		
Dbl. refined, gran.	11.00	
Medium crystals	14.00	
Medium crystals	15.40	
Pure rfd., gran. nitrate of soda	5.25	
Pure rfd., powdered nitrate of soda	unquoted	
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.		
Granulated	\$21.00	
Medium	28.00	
Rock, bulk, 40 ton car.	delivered Chicago	11.30
Sugar—		
90 lbs. f.o.b. Chgo.		
New York	6.25	
Refined standard cane gran. basis	8.75	
Refined standard beet gran. basis	8.55	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less	8.15	
Malabar	1.94	2.02
Black Lampong	1.94	2.02

PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles July 19 San Francisco July 24 No. Portland July 20

FRESH BEEF (Carcass)		
Choice:		
500-600 lbs.	55.50 @ 56.90	\$56.80 @ 57.00
600-700 lbs.	55.00 @ 56.90	56.60 @ 57.00
Good:		
500-600 lbs.	54.50 @ 54.90	54.80 @ 55.00
600-700 lbs.	54.00 @ 54.90	54.80 @ 55.00
Commercial:		
350-600 lbs.	49.50 @ 49.90	49.60 @ 50.00

Quality Wrappers



GREASEPROOF and GLASSINE
PAPERS

SMOKED MEAT
WRAPPERS

Established 1893

HARTFORD CITY PAPER COMPANY

main office: HARTFORD CITY, INDIANA

CHICAGO OFFICE

620 First National Bank Bldg.
38 South Dearborn St.
Chicago 3, Illinois

NEW YORK OFFICE

15 Park Row
Suite 2206
New York 38, N. Y.

Afral
FRANKFURTER
and
BOLOGNA
SEASONINGS

There's a reason why more and more packers are standardizing on AFRAL frankfurter and bologna seasonings! It's the plus values you get in AFRAL Quality Products such as

1. Positive Flavor
2. Uniform Quality
3. Custom Blended for your trade

Remember that "taste tells" and "flavor sells" so specify AFRAL for really satisfying results.

AFRAL CORPORATION

1933 So. Halsted St. • Chicago 8, Ill.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO OR

CHICAGO BASIS

THURSDAY, JULY 26, 1951

REGULAR HAMS			
Fresh or F.F.A.	S. P.		
8-10	49n	49n	
10-12	49n	49n	
12-14	48 1/4 n	48 1/4 n	
14-16	48 1/4 n	48 1/4 n	

10-12	30	@ 30 1/4	30
12-14	30	@ 30 1/4	30

8/up, No. 2's inc. 30 @ 30%

PICNICS

Fresh or F.F.A. S. P.

4-6 30 39

4-8 range 36 1/2 @ 37 36 1/2

6-8 36 1/2 36 1/2

8-10 34 34

10-12 33 1/2 33 1/2

12-14 32 1/2 32 1/2

14-16 31 1/2 31 1/2

16-18 30 1/2 30 1/2

18-20 29 1/2 29 1/2

20-22 28 1/2 28 1/2

24-26 27 1/2 27 1/2

25/up, No. 2's 26 1/2 26 1/2

BELLIES

Fresh or Frozen Cured

6-8 34 1/2 36n

8-10 34 35 1/2 n

10-12 33 1/2 35n

12-14 32 1/2 34 1/2 n

14-16 31 1/2 33 1/2 n

16-18 30 1/2 32 1/2 n

18-20 29 1/2 31 1/2 n

20-22 28 1/2 30 1/2 n

22-24 27 1/2 29 1/2 n

24-26 26 1/2 28 1/2 n

25/up, No. 2's 25 1/2 27 1/2 n

inc. 36 1/2 b

SKINNED HAMS

GR. ANN. BELLIES D.S. BELLIES

Fresh or F.F.A. S. P. Clear

10-12 51 1/2 @ 52n 51 1/2 @ 52n 23n

12-14 51 @ 51 1/2 51 @ 51 1/2 n 22 @ 22 1/2

14-16 51 1/2 @ 51n 51 1/2 @ 51n 21

16-18 49 1/2 @ 50 49 1/2 @ 50n 30-35 19 1/2

18-20 47 @ 47 1/2 47 @ 47 1/2 n 35-40 18 1/2

20-22 43 43n 39n 18 1/2

22-24 40 1/2 40 1/2 n 16 1/2

24-26 39 39n 12 1/2

25/up, No. 2's 38 @ 38 1/4 38 @ 38 1/4 n

inc. 36 1/2 b

FAT BACKS

Green or Frozen Cured

6-8 12 1/2 12 1/2

8-10 12 1/2 12 1/2 @ 12% 12 1/2 @ 12 1/2

10-12 12 1/2 13 1/2

12-14 13 1/2

14-16 13n

16-18 13 1/2 n

18-20 13 1/2 n

20-22 13 1/2 n

24-26 13 1/2 n

25/up, No. 2's 13 1/2 b

COOLER-FREEZER OCCUPANCY

Nearly 65 per cent of public cooler space was reported occupied on June 30, according to a report by the U. S. Department of Agriculture. This percentage rose 3 points above the previous month's level and 5 points more than occupancy on the same date last year. However, the average occupancy for the same period is 66 per cent. Public freezer space occupancy increased 2 points during June to 73 per cent. This amount was 4 points more than the level of a year ago and one point more than the five-year average for the date.

LARD FUTURES PRICES

MONDAY, JULY 23, 1951

Open High Low Close

Sept. 15.35 15.40 15.35 15.40b

Oct. 14.60 14.65 14.60 14.62 1/2

Nov. 13.35 13.45 13.35 13.42 1/2b

Dec. 13.55 13.57 1/2 13.50 13.50b

Jan. 13.50n

Mar. 13.55b

Sales: 2,040,000 lbs.

Open interest at close Fri., July 20th: July 30, Sept. 379, Oct. 400, Nov. 380, Dec. 485, Jan. 25 and Mar. 12 lots.

TUESDAY, JULY 24, 1951

Sept. 15.47 1/2 15.75 15.47 1/2 15.75n

Oct. 14.73 15.00 14.70 15.00a

Nov. 13.50 13.67 1/2 13.50 13.62 1/2b

Dec. 13.60 13.75 13.60 13.75b

Jan. 13.75b

Mar. 13.75b

Sales: 5,760,000 lbs.

Open interest at close Mon., July 23rd: July 30, Sept. 379, Oct. 397, Nov. 380, Dec. 490, Jan. 25 and Mar. 12 lots.

WEDNESDAY, JULY 25, 1951

Sept. 15.82 1/2 15.90 15.75 15.82 1/2

Oct. 15.07 1/2 15.20 15.05 15.15b

Nov. 13.75 13.85 13.65 13.80n

Dec. 13.82 1/2 14.00 13.77 1/2 13.96b

Jan. 13.35 14.00 13.85 13.92 1/2b

Mar. 13.35 14.00 13.85 14.00b

Sales: 5,160,000 lbs.

Open interest at close Tues., July 24th: July 30, Sept. 379; Oct. 383, Nov. 402, Dec. 507, Jan. 25, and Mar. 12 lots.

THURSDAY, JULY 26, 1951

Sept. 15.80 16.27 1/2 15.80 16.25

Oct. 15.15 15.40 15.05 15.40b

Nov. 13.65 14.07 1/2 13.65 14.05b

Dec. 13.85 14.20 13.80 14.20n

Jan. 14.00 14.05 13.95 14.05b

Mar. 13.85 14.05 13.85 14.05b

Sales: About 4,000,000 lbs.

Open interest at close Wed., July 25th: July 30, Sept. 377, Oct. 377, Nov. 402, Dec. 518, Jan. 25 and Mar. 13 lots.

FRIDAY, JULY 27, 1951

Sept. 16.05 16.65 16.00 16.37 1/2

Oct. 15.40 15.75 15.35 15.45b

Nov. 14.05 14.30 14.00 14.15b

Dec. 14.22 1/2 14.45 14.20 14.37 1/2

Jan. 14.30n 14.45 14.30n

Mar. 14.57 1/2 14.57 1/2 14.45 14.35a

Sales: About 4,000,000 lbs.

Open interest at close Thurs., July 26th: July 30, Sept. 367, Oct. 368, Nov. 404, Dec. 529, Jan. 26 and Mar. 14 lots.

SATURDAY, JULY 28, 1951

Sept. 16.05 16.75 15.12 15.62 1/2

Oct. 15.40 16.75 15.25 14.75n

Nov. 14.05 16.75 15.50 15.00n

Dec. 14.30 16.75 15.75 15.25n

Jan. 14.30n 16.75 15.75 15.25n

Mar. 14.30n 16.75 15.75 15.25n

Sales: About 4,000,000 lbs.

Open interest at close Fri., July 27th: July 30, Sept. 367, Oct. 368, Nov. 404, Dec. 529, Jan. 26 and Mar. 14 lots.

SUNDAY, JULY 29, 1951

Sept. 16.05 16.75 15.12 15.62 1/2

Oct. 15.40 16.75 15.25 14.75n

Nov. 14.05 16.75 15.50 15.00n

Dec. 14.30 16.75 15.75 15.25n

Jan. 14.30n 16.75 15.75 15.25n

Mar. 14.30n 16.75 15.75 15.25n

Sales: About 4,000,000 lbs.

Open interest at close Sat., July 28th: July 30, Sept. 367, Oct. 368, Nov. 404, Dec. 529, Jan. 26 and Mar. 14 lots.

MONDAY, JULY 30, 1951

Sept. 16.05 16.75 15.12 15.62 1/2

Oct. 15.40 16.75 15.25 14.75n

Nov. 14.05 16.75 15.50 15.00n

Dec. 14.30 16.75 15.75 15.25n

Jan. 14.30n 16.75 15.75 15.25n

Mar. 14.30n 16.75 15.75 15.25n

Sales: About 4,000,000 lbs.

Open interest at close Sun., July 29th: July 30, Sept. 367, Oct. 368, Nov. 404, Dec. 529, Jan. 26 and Mar. 14 lots.

TUESDAY, JULY 31, 1951

Sept. 16.05 16.75 15.12 15.62 1/2

Oct. 15.40 16.75 15.25 14.75n

Nov. 14.05 16.75 15.50 15.00n

Dec. 14.30 16.75 15.75 15.25n

Jan. 14.30n 16.75 15.75 15.25n

Mar. 14.30n 16.75 15.75 15.25n

Sales: About 4,000,000 lbs.

Open interest at close Mon., July 30th: July 30, Sept. 367, Oct. 368, Nov. 404, Dec. 529, Jan. 26 and Mar. 14 lots.

WEDNESDAY, JULY 1, 1951

Sept. 16.05 16.75 15.12 15.62 1/2

Oct. 15.40 16.75 15.25 14.75n

Nov. 14.05 16.75 15.50 15.00n

Dec. 14.30 16.75 15.75 15.25n

Jan. 14.30n 16.75 15.75 15.25n

Mar. 14.30n 16.75 15.75 15.25n

Sales: About 4,000,000 lbs.

Open interest at close Tues., July 31st: July 30, Sept. 367, Oct. 368, Nov. 404, Dec. 529, Jan. 26 and Mar. 14 lots.

THURSDAY, JULY 2, 1951

Sept. 16.05 16.75 15.12 15.62 1/2

Oct. 15.40 16.75 15.25 14.75n

Nov. 14.05 16.75 15.50 15.00n

Dec. 14.30 16.75 15.75 15.25n

Jan. 14.30n 16.75 15.75 15.25n

Mar. 14.30n 16.75 15.75 15.25n

Sales: About 4,000,000 lbs.

Open interest at close Wed., July 1st: July 30, Sept. 367, Oct. 368, Nov. 404, Dec. 529, Jan. 26 and Mar. 14 lots.

FRIDAY, JULY 3, 1951

Sept. 16.05 16.75 15.12 15.62 1/2

Oct. 15.40 16.75 15.25 14.75n

Nov. 14.05 16.75 15.50 15.00n

Dec. 14.30 16.75 15.75 15.25n

Jan. 14.30n 16.75 15.75 15.25n

Mar. 14.30n 16.75 15.75 15.25n

Sales: About 4,000,000 lbs.

Open interest at close Thu., July 2nd: July 30, Sept. 367, Oct. 368, Nov. 404, Dec. 529, Jan. 26 and Mar. 14 lots.

SATURDAY, JULY 4, 1951

Sept. 16.05 16.75 15.12 15.62 1/2

Oct. 15.40 16.75 15.25 14.75n

Nov. 14.05 16.75 15.50 15.00n

Dec. 14.30 16.75 15.75 15.25n

Jan. 14.30n 16.75 15.75 15.25n

Mar. 14.30n 16.75 15.75 15.25n

Sales: About 4,000,000 lbs.

Open interest at close Fri., July 3rd: July 30, Sept. 367, Oct. 368, Nov. 404, Dec. 529, Jan. 26 and Mar. 14 lots.

SUNDAY, JULY 5, 1951

Sept. 16.05 16.75 15.12 15.62 1/2

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

July 24, 1951

Per lb.
City

Prime, 800 lbs./down 58.7
Choice, 800 lbs./down 56.7
Good 54.7
Cow, commercial 49.7
Cow, utility 44.7

BEEF CUTS

(Ceiling base prices)

Prime:
Hindquarter 64.1
Forequarter 53.6
Round 57.7
Trimmed full loin 66.7
Flank 31.7
Short loin 120.4
Sirloin 77.3
Cross cut chuck 51.4
Regular chuck 55.7
Foreshank 33.7
Brisket 44.7
Rib 81.7
Short plate 33.7
Back 62.6
Triangle 48.2
Arm chuck 52.7

Choice:

Hindquarters 62.0
Forequarter 51.7
Round 57.7
Trimmed full loin 65.7
Flank 31.7
Short loin 102.4
Sirloin 72.1
Cross cut chuck 51.4
Regular chuck 55.7
Foreshank 33.7
Brisket 44.7
Rib 70.7
Short plate 33.7
Back 59.7
Triangle 48.2
Arm chuck 52.7

FANCY MEATS

(l.e.l. prices)

Veal breeds, under 6 oz.
6 to 12 oz. 1.00
12 oz. up 1.25
Beef kidneys 16 1/4
Beef livers, selected 63 1/4
Beef livers, selected, kosher. 82 1/4
Oxtails, over 1/2 lb. 27 1/4

*Ceiling base prices.

LAMBS

(l.e.l. prices)

City
Prime lambs 59 63
Choice lambs 58 63
Hindsaddies, prime & ch. 68 75
Western

Prime, all wts. 56 63
Choice, all wts. 56 63
Good, all wts. 56 63

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS (l.e.l. prices)

July 24, 1951
Hams, skinned, 14/down 52 1/2 61
Picnics, 4/lbs. 39 67 39 1/2
Bellies, sq. cut, seedless,
Pork loins, 12/down 46 67 36
Boston butts, 4/lbs. 47 1/2 67 35
Spareribs, 3/down 41 67 47
Pork trim., regular 25 67 28
Pork trim., spec. 85% 46 1/2 61 51

City
Hams, skinned, 14/down 50 62 55
Pork loins, 12/down 46 67 52
Boston butts, 4/lbs. 43 67 49
Spareribs, 3/down 42 67 45

VEAL—SKIN OFF

(l.e.l. prices)

July 24, 1951
Prime carcass 57 61
Choice carcass 55 61 54
Good carcass 54 61 55
Commercial carcass 50 51

DRESSED HOGS

(l.e.l. prices)

Hogs, gd. & ch., hd. on. If. fat 10
100 to 136 lbs. 34 1/2 67 37 1/2
137 to 153 lbs. 34 1/2 67 35 1/2
154 to 171 lbs. 34 1/2 67 35 1/2
172 to 188 lbs. 34 1/2 67 35 1/2

BUTCHERS' FAT

(l.e.l. prices)

Shop fat 2
Breast fat 3 1/2
Edible suet 3 1/2
Inedible suet 3

LIVESTOCK RECEIPTS

In its June 1951 report of livestock slaughtered in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs as 168.7 lbs.; cattle, 520.2 lbs.; calves, 114.0 lbs.; and sheep and lambs, 52.7 lbs. These weights compare with 166.3, 489.7, 112.4 and 52.1 lbs., respectively, in May a year earlier. The total number slaughtered in all classes, with comparisons, is shown in the following table:

	June 1951	June 1950
Cattle	108,865	95,389
Calves	67,406	85,162
Hogs	323,322	344,721
Sheep	9,329	14,808

POWERS



Help Cut Costs—

For more accurate temperature readings and improved efficiency use POWERS Dial Thermometers. They're vapor pressure actuated. Have 4" dials with either rigid stem for use in pipe lines and tanks or flexible tubing type for conveniently showing the temperature at a remote point. (DT)

► WRITE FOR BULLETIN 355 • THE POWERS REGULATOR CO.

2725 Greenview Ave., Chicago 14, Ill. • Offices in 50 Cities

INVENTORS!

HAVE YOU A
PATENTABLE IDEA?

Tell Us About It!

Perhaps we could put it on the market. Every idea submitted will be carefully considered. Koch will respect your confidence.

Koch is always looking for new ideas and new products that will help the meat industry.



For example, there is room for much improvement in the design of knocking pens for cattle. There is a demand for an improved mechanical skinning knife. A sausage stuffer that would function continuously would be in great demand.

You probably know such outstanding inventions as:

Koch Automatic Sawdust Feeders

Koch Automatic Smokehouse Heaters

Razex Electric Hog Scraper

Old Baldy Hog Scalding Compound

Koch Slaughtering Pistol

Those are only some of many inventions we have developed and marketed successfully. Look through the Koch catalog. You will see what we mean.

KOCH

SUPPLIES

20th & McGEE STS. • KANSAS CITY 8, MO.



Gwaltney's
GENUINE
SMITHFIELD HAM

Now available to Wholesalers, Hotel Supply Houses and Suppliers of Institutions

Famous since 1870

Often Called The World's Finest Ham

P. D. GWALTNEY, JR. & CO., INC.
SMITHFIELD, VA.

BY-PRODUCTS...FATS AND OILS

TALLOWS AND GREASES

Thursday, July 26, 1951

A slightly better undertone developed in the market early in the week with choice white grease on inquiry in several directions. Sales and bids of 7@7½c, delivered, were recorded early Monday in the domestic market and a few tanks worked into export channels later in the day at 7½c and 8c f.a.s. Eastern ports. Interest in yellow grease also revived from the same directions and 5½c Chicago basis was bid for selected productions, although some offerings were available late in the day and were unsold.

No appreciable change was indicated Tuesday; however, on Wednesday, export business accelerated and fancy tallow sold at 9½@9½c, delivered the Eastern seaboard. With the offerings of acceptable choice white grease on the slow side, bids were upped and additional tanks worked to the East at 8½@8½c. Late in the day, 6c f.o.b. Chicago was bid for yellow grease, and a few tanks were reported to have sold at 6½c f.a.s. Eastern seaboard.

Practically the entire support of the market stemmed from export directions as the domestic interest was confined to a few consumers and a very limited range of types of materials, with choice white grease the principal grade on inquiry, having bids in the 7@7½c price range.

Big soaper buying interest continues on the sidelines and without indication as to when they may resume. Movement of the end products remains slow,

with large inventories reported on hand in the various channels of trade.

TALLOWS: Quotations (carlots delivered usual consuming points) Thursday were: Edible tallow, 10@10½c; fancy, 8½@9c; choice, 8½@8½c; prime, 8½@8½c; special, 7c; No. 1, 6@6½c; No. 3, 5½@6c; No. 2, 4½@4½c.

GREASES: Thursday quotations were: Choice white grease, 7½@8c; A-white, 6½c; B-white, 6c; yellow, 5½@6c; house, 5@5½c; brown, 3½@3½c; brown (25 acid), 4@4½c.

BY-PRODUCTS MARKETS

(Chicago, Thursday, July 26, 1951)

Blood

	Unit
Ammonia	Unground, per unit of ammonia.....

*86.75@7.00n

Digester Feed Tankage Materials

Wet rendered, unground, loose	Carlots, per ton
Low test	\$87.50n
High test	97.25n
Liquid stick tank cars	3.00

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	\$105.00
50% meat and bone scraps, bulk	95.00
55% meat scraps, bulk	110.00
60% digester tankage, bulk	100.00
60% digester tankage, bagged	100.00@110.00
80% blood meal, bagged	160.00
60% standard steamed bone meal, bagged	85.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.25
Hoof meal, per unit ammonia	7.50

Dry Rendered Tankage

Per unit Protein	
Cake	*81.75@1.85
Exper	*1.75@1.85

Gelatine and Glue Stocks

Per cwt.	
Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted), per ton	1.75@ 2.00
Cattle jaws, skulls and knuckles, per ton	60.00@65.00
Pig skin scraps and trimmings, per lb.	7

Animal Hair

Winter coil dried, per ton	\$115.00@120.00
Summer coil dried, per ton	95.00@100.00
Cattle switches, per piece	6@6½
Winter processed, gray, lb.	13½@14½
Summer processed, gray, lb.	9@10

n—nominal.

*Quoted delivered basis.

EASTERN BY-PRODUCTS MARKET

New York, July 26, 1951

Dried blood was quoted Thursday at \$6@\$7 per unit of ammonia. Low test wet rendered tankage moved at \$6@\$6.50 per unit of ammonia, and high test tankage sold at \$6@\$6.50. Dry rendered tankage sold at \$1.70 per protein unit.

LET US HAVE YOUR OFFERINGS

NICK BEUCHER, Jr.
President

JOHN LINQUIST
V. President



TELEPHONE:
DE arborn 2-7250

TELETYPE:
CG 1469

PACKING HOUSE BY-PRODUCTS CO.
110 N. Franklin Street • Chicago 6, Illinois

VEGETABLE OILS

Wednesday, July 25, 1951

After starting out in a hesitant way early this week, the major vegetable oils continued to advance and by mid-week were definitely stronger than they have been for some time. Trading at no time could be described as heavy, but as the markets advanced a little it became plain that there were insufficient offerings to match the increasing buying interest.

On Monday, a few tanks of July shipment oil moved at 14c after 13½c had been paid earlier; 14c was bid for more. Some August oil cashed at 13½c and offerings were raised to 13½c and 14c. September was reported sold and bid at 13½c and October-December was quoted at 13½@13½c. A little old crop cottonseed oil sold at 13½c in Texas and S.E. trade was reported at 14c. Corn oil moved at 14c, unchanged, and peanut oil, slightly stronger because of the government's withdrawal of offerings, was quoted at 16½c.

Spot soybean oil sold at 14c and at 14½c on Tuesday; first half of August shipment was reported on a 14½c basis and straight August at 14c. First half of September traded at 13½c and there was further buying interest at that level. Texas cottonseed oil sold in a small way at 14c and October-December Valley oil was held on the same basis. Corn oil continued at 14c in a quiet and featureless market and peanut oil was quoted 16½@16½c. Coconut oil was quoted nominally at New York at 13c.

Prices moved higher on Wednesday with July and August soybean oil moving in a limited way at 14½c. First half September sold at 14½c and 14½c and the straight month at 14c and 14½c. There was interest in fall delivery oil at 13½c. A few tanks of July-August cottonseed oil traded in Texas at 14½c and Valley and Southeast were quoted nominally ½c higher. Corn oil traded at 14½c and peanut oil at 16½c.

COTTONSEED OIL: Texas oil traded

FRENCH HORIZONTAL MELTERS

Are
Sturdily
Built.

Cook Quickly
Efficiently.



THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO

at midweek at 14½c and Valley and Southeast were quoted nominally at 14½c. Cottonseed oil futures market quotations at New York were:

MONDAY, JULY 23, 1951

	Open	High	Low	Close	Pr.
Sept.	16.04	16.04	15.80	15.84	15.98
Oct.	15.68	15.70	15.48	15.55	*15.66
Dec.	15.81	15.63	15.43	15.51	15.61
Jan.	*15.58	15.48	*15.48	*15.40	15.65
Mar.	*15.88	15.68	15.45	*15.49	15.61
July	*15.60	15.52	15.40	*15.45	15.56
Sept.	*15.45	15.35	15.30	*14.40	*14.35
Oct. ('52)	*15.25	15.25	15.25	*14.10	*14.35
Sales: 149 lots.					

TUESDAY, JULY 24, 1951

	Open	High	Low	Close	Pr.
Sept.	15.85	16.35	15.85	16.30	15.84
Oct.	15.60	15.98	15.60	15.97	15.55
Dec.	15.59	15.91	15.58	15.90	15.51
Jan.	*15.60	15.60	15.00	*15.85	*15.40
Mar.	*15.50	15.90	15.60	15.93	*15.49
May	*15.50	15.87	15.55	15.85	*15.45
July	*15.40	15.40	15.35	*15.63	*15.30
Sept.	(*52)	*14.40	14.35	*14.90	*14.40
Oct. ('52)	*14.30	14.30	14.30	*14.80	*14.30
Sales: 502 lots.					

WEDNESDAY, JULY 25, 1951

	Open	High	Low	Close	Pr.
Sept.	16.30	16.84	16.30	16.78	16.30
Oct.	16.05	16.38	16.05	16.36	15.97
Dec.	15.95	16.29	15.95	16.28	15.90
Jan.	*15.93	15.93	15.93	*16.26	*15.85
Mar.	16.05	16.32	16.05	*16.30	15.95
May	*15.90	16.30	16.00	16.25	*15.85
July	*15.85	15.85	15.85	*16.15	*15.65
Sept.	(*52)	*14.85	14.85	*15.00	*14.90
Oct. ('52)	*14.70	14.70	14.70	*14.90	*14.90
Sales: 958 lots.					

THURSDAY, JULY 26, 1951

	Open	High	Low	Close	Pr.
Sept.	16.80	17.80	16.70	17.52	16.78
Oct.	16.35	17.28	16.21	16.90	16.36
Dec.	16.28	17.13	16.12	16.80	16.28
Jan.	*16.20	16.20	16.20	*16.70	*16.26
Mar.	16.20	17.15	16.19	16.81	*16.30
May	16.20	17.10	16.40	*16.70	16.25
July	*16.05	16.05	16.00	*16.00	*16.15
Sept.	(*52)	*14.80	14.80	*15.75	*15.00
Oct. ('52)	*14.70	14.70	14.70	*15.00	*14.90
Sales: 1,005 lots.					

*Bid.

SOYBEAN OIL: The midweek quo-

tation of 14½c was about 5c over a week earlier.

PEANUT OIL: Wednesday's quotation of 16½c represented a ½c advance over the preceding week.

CORN OIL: Steadiness continued in this market with the price rising to 14½c.

COCONUT OIL: The latest quotation was 12c nominal, Pacific Coast.

Philippine Copra Exports Increased

Philippine copra and coconut oil exports during the first half of 1951 exceeded the shipments in the same period of 1950 by nearly 50 per cent, according to the Office of Foreign Agricultural Relations. During the first six months of this year, 898,069,760 lbs. of copra and coconut oil, on a copra equivalent basis, were shipped, while in the same period a year ago, exports amounted to 595,313,600 lbs. June copra shipments totaled 116,206,720 lbs. and coconut oil exports amounted to 13,518,400 lbs. The United States, Venezuela and the Netherlands were the principal recipients of these shipments during the month.

U. S. FATS AND OILS IMPORTS

In the first five months of 1951 imports of fats and oils by the United States was estimated at 605,102,000 lbs. compared with 457,086,000 lbs. im-

ported during the same period of 1950. The Office of Foreign Agricultural Relations reported that the 1951 January-May total was an increase of nearly one-third the volume of imports in the same period a year ago. Total imports for the first five months of 1951:

	Jan.-May 1951	Jan.-May 1950
Babassu kernels, lbs.	18,069,000	33,293,000
Babassu oil, lbs.	16,911,000	1,676,000
Castor beans, lbs.	86,418,000	107,589,000
Castor oil, lbs.	46,113,000	15,500,000
Linseed oil, lbs.	3,000	6,000
Copra, short tons	212,001	161,087
Coconut oil, lbs.	64,181,000	49,776,000
Olive oil:		
Edible, lbs.	27,888,000	24,570,000
Inedible, lbs.	3,711,000	865,000
Palm oil, lbs.	28,868,000	10,633,000
Sesame seed, lbs.	9,062,000	5,088,000
Tucum kernels, lbs.	4,997,000	9,590,000
Tung oil, lbs.	29,170,000	29,894,000
Sesame oil, edible, lbs.	40,000	206,000
Reposed oil, denatured, lbs.		
	4,213,000	3,464,000
Herring oil, lbs.	8,774,000	6,065,000
All others	51,897,000	29,575,000
Total as oil, lbs.	605,102,000	457,086,000

VEGETABLE OILS

Wednesday, July 25, 1951

	Crude cottonseed oil, carloads, f.o.b. mills	
Valley	14½a	
Southwest	14½a	
Texans	14½a	
Corn oil in tanks, f.o.b. mills	14½a	
Soybean oil, Decatur	14½a	
Peanut oil, f.o.b. Southern Mills	16½a	
Cocoanut oil, Pacific Coast	12a	
Cottonseed foots		
Midwest and West Coast	24	24½a
East	24	25½a

n—asked. a—nominal.

OLEOMARGARINE

Wednesday, July 25, 1951

	White domestic vegetable	
White animal fat	29	
Milk churned pastry	28	
Water churned pastry	27	

GREATER CARE
means
LONGER WEAR

**Protect Your
VIKING PUMPS**

Father Time is kind to Viking Pumps because they're built sturdy and simple, having only two moving parts. However, you'll enjoy even longer and more dependable pumping service from your Vikings when you give them extra care.

For information and instructions on correct installation, operation and maintenance of your Viking Pumps, write today for your free copy of Viking Service Manual S.

Viking PUMP COMPANY
Cedar Falls, Iowa



STEDMAN HAMMER MILLS

2-STAGE

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

Builders of Dependable Machinery Since 1834

STEDMAN FOUNDRY & MACHINE COMPANY, INC.

Subsidiary of United Engineering and Foundry Company

General Office & Works: AURORA, INDIANA

HIDES AND SKINS

New allocations set at 85 per cent—Trading period opens Monday—Main question is whether tanners will use all of their allocations—Leather markets weak and dull; indications show that hides will sell lower.

CHICAGO

PACKER HIDES: The depressed condition of leather markets, mentioned so frequently in recent weeks, continues unchanged. Hope that government buying might alleviate the situation waned, as recent orders were, for the most part, covered by combination shoe and tanning companies, with the result that most tanner holdings are about unchanged.

With leather not moving and with holdings comparatively high, tanners are projecting the idea that the only way they can enter the market during the coming allocation period, is by the attraction of price concessions. It is their opinion that lower prices all along the line, from hides to the finished product, will be needed to get movement started again.

Packers, on their part, are talking scarcity and on this basis have indicated that they will be firm in their price ideas. The scarcity, which to some

extent is true in their case, stems from their reduced kill, sales made into the future during the last allocation period, and to a small extent from recent flood losses.

Conjecture as to which of these opposing ideas will win out in the packer market is mixed, but there is no doubt that in the outside markets the tanners hold the "whip hand."

Late last week and early this week, talk of subsidizing hide imports created a considerable commotion in trade circles. Higher imports and the weakness in leather was and is resulting in a lower price structure for imported hides. There was some talk of subsidizing imports to keep them from being diverted to other countries; practically everyone in the hide and leather industry raised such an outcry that it appears as though this idea will be temporarily shelved.

CALFSKINS, KIPSKINS: Recent declines in calfskins were reflected in lower calf leather sales again this week. Some are of the opinion that the shake-down in this market has about run its course and that a steady market can be anticipated. Kipskins, of course, continue to offer a problem as their decline has been more or less on a nominal basis. In addition, a seasonal upturn in

their supply is in the offing. There is reason to believe that this increase will be higher than in recent years, because of the influence price control has had on cattle shippers.

SMALL PACKER-COUNTRY-WEST COAST: The largest hide holdings are in these directions, attracting the attention of the industry. It is here that the bulk of the trading will materialize. Tanners determined to buy hides lower in the face of lower leather markets. That prices will be lower is no longer the question. The question is, "how much lower?"

Already hides above 50 lbs. and from good points have been sold, "on the cuff basis," at prices 1c below the ceiling and more are available with equal and even larger discounts indicated. Country and butcher hides are offered at prices 5@6c under the ceilings in table 1. Even at such discounts, interest is lacking. Light hides, from good points, are alone in resisting the downward trend.

SHEEPSKINS: After several weeks of consistently lower shearling prices, it appeared this week as though the market was steady at present levels. There were some reports of No. 1 shearlings selling at \$3, but at the close of the week the market was \$3.50, with both interest and trade at that figure.

The No. 2 and No. 3 shearlings became increasingly scarce, and these, too, were about steady. Packers continue to process the majority of their clips, so this market is quoted steady, \$4 nominal basis. Mixed truck clips and

Just good old-fashioned Service

geared to the times
makes WEILLER your clearing house for
buying and selling.

Send for FREE weekly copy of "The Friendly Digest."

Call Collect:

State 2-5868
Teletype CG-634
Direct Western Union
Wire (WUX)

JACK WEILLER & CO.

308 W. Washington Street • Chicago 6, Illinois

BROKERS — HIDES • SKINS • PELTS

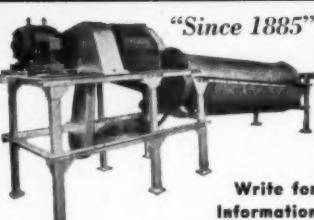
Gruendler Peck & Gut Hasher with Washer



Complete sturdy unit for years of economical production of high quality grease, free of greenish impurities. A good color product for greater Profit to you.

GRUENDLER

CRUSHER and PULVERIZER CO.
2915-17 North Market St., ST. LOUIS (6), MO.



Write for
Information

Manufacturers of...

- Heavy Duty Cracking Grinders
- Hashers for Green Bones & Scrap
- Whirlbeater Fine Grinders
(With or without Air Conveyors)

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended	Previous	Cor. week
Nat. stra.	July 26, 1951	July 19, 1950	1950
Nat. stra.	33 6/30 1/2	33 6/30 1/2	30 6/30 1/2
Hvy. Texas			
stra.	30*	30*	27
Hvy. butt.	30*	30*	27
brand'd stra.	29 1/2*	29 1/2*	26n
Hvy. Col. stra.			
Ex. Light Tex.			
stra.	37*	37*	31
Braud'd cows.	33*	33*	27 1/2 6/23
Hvy. nat. cows.	34*	34*	30 6/30 1/2
Lt. nat. cows.	36 6/37*	36 6/37*	31 6/31 1/2
Nat. bulls.	24*	24*	20 6/20 1/2
Brand'd bulls.	23*	23*	19 6/19 1/2
Calfskins, Nor.			
15/under	55 6/65	55 6/65	67 1/2 6/72 1/2
Kips, Nor.			
15/25	55n	55n	52 1/2
Kips, Nor.			
branded	52 1/2n	52 1/2n	52 1/2

SMALL PACKER HIDES

STEERS AND COWS:	
70 lbs. and over	28 1/4*
35-50 lbs.	37 1/4*
Bulls 58/over	23*
Subtract 1/4c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.	

SMALL PACKER SKINS

Calfskins under	
15 lbs.	40@ 50
Kips, 15/30	46n
Slunks, regular	2.00@2.50n
Slunks, hairless	90*

SHEEPSKINS, ETC.

Pkr. shearlings.	
No. 1	3.50
Dry Pelts	50n
Horsehides, untrmd	15.00@16.00
	16.00n 12.00@12.25

n—nominal. *Ceiling price under Regulation 2, Revision 1.

No. 1's, some question of quality, was rumored to have sold \$3. Late last week car No. 1's sold \$3.25. This week couple cars 1's sold \$3.50 and mixed car 2's and 3's sold \$2.25 and \$1.75.

N. Y. HIDE FUTURES

MONDAY, JULY 23, 1951

	Open	High	Low	Close
July	29.50b	29.50b
Oct.	25.50b	26.50b
Sales: None.				

TUESDAY, JULY 24, 1951

	Open	High	Low	Close
July	29.50b	29.50b
Oct.	25.50b	26.50b
Sales: None.				

WEDNESDAY, JULY 25, 1951

	Open	High	Low	Close
July	29.50b	29.50b
Oct.	25.50b	26.50b
Sales: None.				

THURSDAY, JULY 26, 1951

	Open	High	Low	Close
Oct.	25.50b	26.50b

FRIDAY, JULY 27, 1951

	Open	High	Low	Close
Oct.	25.50b	26.50b

Sales: None.

b—bid. n—nominal.

Corn-Hog Ratio at Chicago

The corn-hog ratio for barrows and gilts at Chicago for the week ended July 21, 1951, was 12.7, according to the U.S. Department of Agriculture. This ratio increased slightly from the 12.5 ratio reported for the previous week, but was not as favorable as the 15.0 ratio in the same week a year ago. These ratios were based on No. 3 yellow corn selling for \$1.773 per bu. in the week ended July 21, \$1.794 per bu. a week earlier, and \$1.558 per bu. in 1950. Barrows and gilts sold for \$22.51, \$22.37 and \$23.33 per cwt. in the three weeks, respectively.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 21, 1951, were 3,553,000 lbs.; previous week, 4,235,000 lbs.; same week 1950, 5,427,000 lbs.; 1951 to date, 149,993,000 lbs.; same period 1950, 168,440,000 lbs.

Shipments for the week ended July 21 totaled 2,875,000 lbs.; previous week, 3,771,000 lbs.; corresponding week 1950, 3,907,000 lbs.; this year to date, 122,975,000 lbs.; corresponding period, 1950, 129,131,000 lbs.

WEEK'S CLOSING MARKETS

U.S. Agricultural Imports, Exports in May Exceed '50

United States agricultural exports during May, the eleventh month of the fiscal year, amounted to \$353,507,000, an increase from the \$233,982,000 in the same month last year. Agricultural products constituted 26 per cent of the total exports during May compared with 29 per cent of the total last year. Large increases in the export of lard, tallow, shelled peanuts, soybeans and soybean oil were noted in comparison with a year ago. Lard exports during the month were valued at \$14,213,000 compared with \$3,857,000 in May, 1950 and the shipment of 265,370,000 lbs. of soybeans valued at \$15,989,000 during the month, rose above the 137,288,000 lbs. valued at \$6,426,000 exported a year ago.

Agricultural imports in May were valued at \$452,234,000 compared with the \$278,925,000 imported in May last year. The May, 1951 imports jumped 62 per cent over a year ago. Agricultural products made up 48 per cent of the total import of all commodities this May, whereas they constituted 43 per cent of the total in the preceding year. Canned beef and hides and skins showed slight increases from a year before while other copra and coconut oil decreased slightly. Imports of agricultural products in May 1951, exceeded the value of exports by \$98,727,000 while during the same month last year, imports exceeded exports by \$44,943,000.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail from Chicago with comparisons were quoted as follows:

	Week	Previous	Cor. Week
Cured meats, pounds	July 21	Week	1950
Fresh meats, pounds		26,350,000	17,361,000
Lard, pounds		21,914,000	23,003,000
		5,494,000	7,102,000
			4,768,000

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$23.75; the average \$20.56. Provisions prices were quoted as follows: Under 12 pork loins, 47@49; 10/14 green skinned hams, 51@52; Boston butts, 46 1/2@47; 16/down pork shoulders, 39@39 1/2; 8/12 fat backs, 12 1/2@12%; regular pork trimmings, 22 1/2%; 18/20 D.S. bellies, 24%@25; 4/6 green picnics, 39; 8/upper green picnics, 30@30 1/2. P.S. loose lard was quoted at 16.00 and P.S. lard in tierces at 16.75 nominal.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Sept. 17.35-41; Oct. 16.95-96; Dec. 16.89-96; Jan. 16.87 bid, 17.00 asked; Mar. 16.95; May 16.82 bid, 16.85 asked, July 16.75 bid; and Sept. 15.90 bid. Sales totaled 756 lots.

SALABLE AND DRIVEN-IN RECEIPTS AT 65 MARKETS

The USDA reports the total salable and driven-in receipts at 65 public markets in June, 1951:

TOTAL SALABLE RECEIPTS*

	June	June
Cattle	820,412	1,103,177
Calves	244,062	303,734
Hogs	2,069,933	1,890,263
Sheep	523,302	716,497

TOTAL DRIVEN-IN RECEIPTS

	787,028	1,025,440
Cattle	262,873	316,301
Calves	2,356,782	2,112,639
Hogs	512,499	610,015

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 65 public markets constituted the following percentages of total June receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 78.7; calves, 84.0; hogs, 81.9, and sheep, 53.3. These percentages compared with 77.9, 79.4, 81.5 and 50.6 per cent in June, 1950.

HUNTER PACKING COMPANY

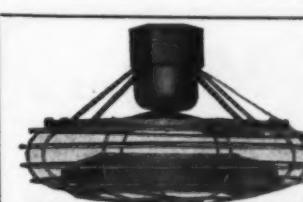
EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM



THE *Reco* Fly Chaser Fan

When installed over doorways, chutes and conveyor tracks will prevent flies from entering building or clinging to carcasses from Slaughter House to cooler.

*RECO Fly Chaser Fans blow down a strong current of air through which flies will not pass.

REYNOLDS ELECTRIC COMPANY

Established 1908
2029 River Road
Reg. U. S. Pat. Off.

River Grove, Ill.



LIVESTOCK MARKETS

Weekly Review

June Hog Kill Exceeds 1950, 5-Year Average

Hog slaughter during June continued far above both a year ago and the five-year average and was the largest for the month with the exception of the war years of 1943 and 1944. In contrast, cattle and calf slaughter fell to their lowest levels since June, 1946 and dropped 20 per cent under the 1946-50 average for the month. Although sheep and lamb kill showed substantial gains from the previous month, total kill for this class was at its lowest ebb since 1918, the U.S. Department of Agriculture reported.

The 786,861 cattle killed in June dropped 20 per cent under May, 26 per cent below June, 1950, and 20 per cent under the five-year average. The January-June cumulative slaughter of 5,678,861 head slipped 9 per cent below a year ago and 8 per cent under the average.

June calf slaughter dropped 2 per cent from May, as only 406,000 head were killed in the month. The present amount dropped 16 per cent from June a year ago and 20 per cent from the 1946-50 average. Slaughter of 2,480,777 calves in the first half of 1950 showed losses of 16 per cent from the corresponding period a year ago and 21 per cent from the June average.

Although the 4,699,805-head hog kill in the month fell 5 per cent below May, the present total rose 13 per cent over June, 1950 and jumped 30 per cent above the five-year average for the month. The 30,501,126 hogs slaughtered in the first six months of this year represented a 9 per cent increase from the corresponding period a year ago and a 23 per cent gain from the average.

Sheep and lamb kill during the month reached 810,752 head, which was an increase of 23 per cent from May. However, the kill in this class lagged

20 per cent behind June 1950 and was 34 per cent under the five-year average. Slaughter of 4,660,581 sheep and lambs

during the January-June period this year fell 18 per cent below last year and 37 per cent below the average for the month.

Livestock slaughter under federal inspection during June, 1951, by stations, was reported by the U. S. Department of Agriculture as shown in the following table:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark,				
Jersey City	29,518	43,547	183,336	158,300
Baltimore,				
Phila.	19,319	6,573	110,768	5,113
NORTH CENTRAL				
Cinci., Cleve.,				
Indple.,	30,416	11,829	255,540	24,685
Chicago area	57,377	25,540	334,977	24,400
St. Paul-Wis.				
Group ¹	59,265	62,489	398,550	10,573
St. Louis area ²	27,023	38,387	292,496	32,187
Sioux City	31,527	60	118,685	10,943
Omaha	66,434	910	244,667	44,850
Kansas City	32,995	10,742	158,450	38,106
Iowa and				
S. Minn. ³	28,191	15,192	828,156	54,353
SOUTHEAST⁴				
Total 32	15,174	14,744	60,749	230
S. CENTRAL WEST⁵				
Total	52,915	17,089	264,264	121,854
ROCKY MOUNTAIN⁶				
Total	33,735	1,171	62,951	32,910
PACIFIC⁷				
Total 32	79,134	11,839	126,665	120,486
centers	563,023	258,112	3,440,134	678,991
HOGS				
	1951	1950		
January	6,584,153	5,844,251		
February	4,159,167	4,191,117		
March	5,116,758	5,019,920		
April	4,988,750	4,868,750		
May	4,982,630	5,238,414		
June	5,000,905	4,154,180		
July		3,314,489		
August		3,625,541		
September		4,187,316		
October		5,101,844		
November		6,144,076		
December		6,777,201		
SHEEP AND LAMBS				
	1951	1950		
January	1,067,817	1,077,418		
February	739,863	963,002		
March	738,052	988,530		
April	656,862	838,862		
May	657,285	641,304		
June	810,752	1,018,648		
July		1,018,783		
August		1,076,658		
September		1,042,868		
October		1,040,588		
November		989,295		
December		918,074		
— YEAR TO DATE —				
Cattle	5,078,861	6,223,299		
Calves	2,480,777	2,946,163		
Hogs	80,501,126	27,863,883		
Sheep	4,660,581	6,672,532		

Other animals slaughtered during June, 1951: Horses, 29,472; goats, 5,413; June, 1950: Horses, 23,720; goats, 1,805.

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc.

²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Memphis, Indianapolis, Marion, Ind., St. Louis, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. ⁵Includes Denver, Colorado, Ogden and Salt Lake City, Utah. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

Take an interesting few minutes trip Up and Down the Meat Trail.

CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

K-M offers a well-planned and convenient hook-up

KENNETT-MURRAY

LIVESTOCK BUYING SERVICE



H. L. SPARKS & CO.
• Hogs furnished single deck or train load.
• We ship hogs everywhere and sell stock pigs.

National Stock Yards, Ill. Phones: **UP** 5-1848
BUSHNELL and **PEORIA**, ILL. **BR** 8394
UP 3-4016

OUR COUNTRY POINTS OPERATE UNDER NAME OF
MIDWEST ORDER BUYERS.

All orders placed thru National Stock Yards, Ill.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, July 25, were reported by the Production and Marketing Administration as follows:

HOOS: (Quotations based on hard hogs)

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Choice:					
120-140 lbs.	\$17.25-19.75	\$16.00-19.00	\$	\$	\$
140-160 lbs.	19.25-21.00	18.50-21.75		19.75-21.00	
160-180 lbs.	20.75-22.50	21.50-22.75		20.75-21.75	
180-200 lbs.	22.25-22.60	22.50-23.15		21.75-22.25	22.25-22.50
200-220 lbs.	23.00-22.60	22.75-23.15		21.75-22.25	22.25-22.50
220-240 lbs.	24.00-22.60	22.75-23.15		21.75-22.25	22.25-22.50
240-270 lbs.	21.00-22.25	21.50-22.50		21.25-22.00	21.00-22.25
270-300 lbs.	20.25-21.25	20.25-21.75		20.50-21.50	20.25-21.25
300-330 lbs.	19.25-20.50	19.50-20.50		19.00-20.75	20.25 only
330-360 lbs.	18.75-19.50	19.00-19.75		19.00-20.75	20.25 only

Medium:

160-220 lbs.	19.00-22.25	19.50-21.75		19.25-21.75	
--------------	-------------	-------------	--	-------------	--

Light:

160-220 lbs.	19.00-22.25	19.50-21.75		19.25-21.75	
--------------	-------------	-------------	--	-------------	--

Sheep & Lambs:

Choice:					
270-300 lbs.	18.75-19.00	19.75-20.50		19.75-20.25	18.25-20.00
300-330 lbs.	18.75-19.00	19.25-20.00		19.75-20.25	18.25-20.00
330-360 lbs.	18.75-19.00	18.75-19.50		19.25-19.75	18.25-20.00
360-400 lbs.	17.50-18.75	18.00-19.50		17.50-19.00	18.25-20.00
400-450 lbs.	17.00-18.25	17.50-18.00		17.00-18.75	16.50-18.50
450-550 lbs.	16.00-17.75	16.75-17.50		17.00-18.00	16.50-18.50

Medium:

250-500 lbs.	15.50-18.50	15.50-19.00		16.00-19.75	
--------------	-------------	-------------	--	-------------	--

Light:

250-500 lbs.	15.50-18.50	15.50-19.00		16.00-19.75	
--------------	-------------	-------------	--	-------------	--

SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:					
700-900 lbs.	35.50-37.00	35.75-37.50		35.50-37.25	35.75-37.25
900-1100 lbs.	35.75-37.50	36.00-38.50		36.00-38.00	36.00-37.50
1100-1300 lbs.	36.00-38.00	36.50-39.00		36.50-38.25	36.25-38.00
1300-1500 lbs.	36.00-38.00	36.75-39.00		36.50-38.25	36.50-38.00

Choice:

700-900 lbs.	33.00-35.75	32.25-36.00		33.25-36.00	34.25-36.00
900-1100 lbs.	33.50-36.00	33.75-36.50		33.25-36.25	34.50-36.25
1100-1300 lbs.	34.00-36.00	34.25-36.75		33.50-36.50	34.50-36.50
1300-1500 lbs.	34.25-36.00	34.50-36.75		33.75-36.50	35.00-36.50

Good:

700-900 lbs.	30.50-33.00	30.75-33.75		30.00-33.25	31.25-34.50
900-1100 lbs.	31.00-33.50	31.00-34.25		30.50-33.50	31.50-34.50
1100-1300 lbs.	31.50-34.25	31.25-34.50		31.00-33.75	31.50-35.00

Commercial:

all wts.	27.50-31.50	28.00-31.25		27.00-31.00	27.00-31.50
----------	-------------	-------------	--	-------------	-------------

Utility:

all wts.	26.00-27.50	25.50-28.00		25.00-27.00	24.00-27.00
----------	-------------	-------------	--	-------------	-------------

HEIFERS:

Prime:					
600-800 lbs.	35.50-37.00	35.25-37.25		35.25-36.25	34.50-36.50
800-1000 lbs.	35.75-37.00	35.50-38.25		35.25-36.50	34.50-36.50

Choice:

600-800 lbs.	33.00-35.50	33.00-35.50		32.50-35.25	33.00-34.50
800-1000 lbs.	33.50-35.75	33.50-35.50		32.50-35.25	33.00-34.50

Good:

500-700 lbs.	30.50-33.50	30.25-33.50		29.75-32.50	31.00-33.00
700-900 lbs.	31.00-33.50	30.75-33.50		29.75-32.50	31.00-33.00

Commercial:

all wts.	27.00-31.00	27.00-30.75		27.00-29.75	26.50-31.00
----------	-------------	-------------	--	-------------	-------------

Utility:

all wts.	25.00-27.00	24.00-27.00		24.50-27.00	23.00-26.50
----------	-------------	-------------	--	-------------	-------------

COWS (All Weights):

Commercial	26.00-30.00	26.50-30.00		26.50-29.00	27.00-29.00
Utility	23.00-26.00	21.75-26.00		22.00-26.50	22.00-27.00
Can. & cut.	17.50-23.00	18.50-23.00		18.00-22.00	16.00-22.00

BULLS (Yrs. Excl.) All Weights:

Good	30.00-33.50	30.00-33.50		28.00-29.25	28.50-29.50
Commercial	28.00-29.50	28.75-30.50		28.75-29.50	27.50-29.00
Utility	26.00-28.00	26.25-28.75		26.00-28.75	25.00-27.50
Cutter	23.00-26.00	24.00-26.25		23.00-28.00	22.00-25.00

vealERS (All Weights):

Choice & prime.	35.00-38.00	36.00-37.00		32.00-36.00	34.00-37.00
Com'l & good.	28.00-35.00	29.00-36.00		27.00-32.00	27.00-34.00

CALVES (500 Lbs. Down):

Choice & prime.	32.00-36.00	32.00-37.00		30.00-35.00	32.00-35.00
Com'l & good.	28.00-32.00	27.00-33.00		27.00-30.00	27.00-32.00

SHEEP AND LAMBS¹:

SPRING LAMBS:					
Choice & prime.	31.00-31.50	31.00-32.00		31.00-32.25	31.50-32.25
Good & choice ² .	29.50-31.00	30.00-31.50		29.50-31.00	30.00-31.00

EWES (Shorn):

Good & choice ² .	12.00-15.00	13.00-15.00		13.75-15.50	15.00-16.00
Cull & utility ² .	9.00-12.00	10.50-13.50		9.00-13.50	10.00-15.00

¹Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

²Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

Kansas City market closed due to food conditions.

Clean, De-rust

and Rust-proof

500 Trolleys in 1 Hour

HERE'S HOW: Just soak trolleys in a solution of Oakite Composition No. 22 to remove fat and oil deposits. Rinse. Soak in Oakite Compound No. 84-M solution to remove rust and other corrosion. Rinse. Dip in paraffin oil. That's all. No time wasted tumbling or scrubbing. No danger of hook damage, no loss of weight.

FREE DATA, including schematic drawing of tank installation, sent on request. Write Oakite Products, Inc., 20A Thames St., New York 6, N. Y.

OAKITE
SPECIALIZED INDUSTRIAL CLEANING
MATERIALS • METHODS • SERVICE

Technical Service Representatives in Principal Cities of U.S. & Canada

UP TO 10,000 LBS. per Hour

with the

HYDRA-SLICER

FROZEN MEAT SLICER

High production at low upkeep means bigger profits. Fast, smooth performance. Simple, rugged construction—no gears, belts or chains. Two models—Standard and DeLuxe Automatic. Write for prices.

General Machinery Corporation
P.O. Box 285, Sheboygan, Wis.

Rath

BLACK HAWK

ORK • BEEF • VEAL • LAMB • SMOKED MEAT

BY SAUSAGE • VACUUM COOKED MEAT • LARD

THE RATH PACKING CO., WATERLOO, IOWA

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending July 21:

CATTLE			
Week	ended	Prev.	Week
July 21	1950	July 21	1950
Chicago	11,474	15,425	21,240
Kansas City	10,170	15,000	21,329
E. St. Louis	6,170	6,800	6,740
St. Joseph	6,105	6,161	6,012
Sioux City	6,059	8,574	11,172
Wichita	3,015	2,064	3,693
New York & Jersey City	8,437	9,065	6,728
Okla. City	6,200	6,158	5,893
Cincinnati	2,972	4,369	4,235
Denver	8,756	3,288	3,288
St. Paul	8,476	8,062	17,224
Milwaukee	2,158	2,479	4,768
Total	85,686	89,119	129,228

HOGS			
Chicago	33,745	38,011	36,792
Kansas City	11,405	11,405	11,405
Omaha	44,700	38,970	28,476
E. St. Louis	12,882	22,584	24,497
St. Joseph	28,920	22,640	17,861
Sioux City	24,540	20,262	15,839
Wichita	8,690	6,773	6,672
New York & Jersey City	36,291	39,073	31,244
Okla. City	8,918	9,062	8,266
Cincinnati	9,359	13,523	12,137
Denver	9,804	8,725	8,725
St. Paul	27,243	29,021	35,163
Milwaukee	4,119	4,226	4,389
Total	249,207	254,114	282,741

SHEEP			
Chicago	2,882	2,884	2,992
Kansas City	—	7,670	—
Omaha	7,655	8,854	8,829
E. St. Louis	3,429	5,499	8,798
St. Joseph	6,903	7,275	7,158
Sioux City	5,174	2,790	4,878
Wichita	1,378	1,002	1,872
New York & Jersey City	30,430	38,686	35,897
Okla. City	3,538	7,249	937
Cincinnati	880	708	108
Denver	8,286	7,728	7,158
St. Paul	884	1,000	7,396
Milwaukee	155	252	321
Total	78,097	83,986	87,365

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, July 26, were as follows:

CATTLE			
Wk. Ended	Same Wk.	Wk. Ended	Same Wk.
July 14	July 14	July 14	July 14
Western Canada	11,800	10,725	—
Eastern Canada	13,261	12,792	—
Total	25,061	23,517	—

HOGS			
Wk. Ended	Same Wk.	Wk. Ended	Same Wk.
July 14	July 14	July 14	July 14
Western Canada	24,162	20,986	—
Eastern Canada	41,480	42,923	—
Total	65,651	63,909	—

SHEEP			
Wk. Ended	Same Wk.	Wk. Ended	Same Wk.
July 14	July 14	July 14	July 14
Western Canada	1,732	2,376	—
Eastern Canada	1,834	3,896	—
Total	3,566	6,272	—

LIVESTOCK PRICES AT LOS ANGELES			
Wk. Ended	Same Wk.	Wk. Ended	Same Wk.
July 14	July 14	July 14	July 14
Steers, com'l & prime	\$36.40@37.00	—	—
Steers, com'l & ch.	32.00@35.00	—	—
Cows, com'l	27.00@29.00	—	—
Cows, can. & util.	18.00@25.00	—	—
Bulls, util. & com'l	26.50@31.50	—	—
Bulls, h. com. & gd.	31.75@32.00	—	—

CALVES:			
Wk. Ended	Same Wk.	Wk. Ended	Same Wk.
July 14	July 14	July 14	July 14
Vealers, ch. & prime	\$36.00@38.00	—	—
Com'l & good	30.00@35.00	—	—
Culls	20.00@26.00	—	—

HOGS:			
Wk. Ended	Same Wk.	Wk. Ended	Same Wk.
July 14	July 14	July 14	July 14
Gd. & ch.	170/230	\$23.75@24.00	—
Sows, 400/down	—	19.00@19.50	—

SPRING LAMBS:			
Wk. Ended	Same Wk.	Wk. Ended	Same Wk.
July 14	July 14	July 14	July 14
Gd. & prime	—	\$30.00@31.00	—

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended July 13:

Cattle	Calves	Hogs	Sheep
Salable	144	1,704	626
Total (incl. directs)	4,080	4,833	17,565
Previous wk.	—	—	22,020
Total (incl. directs)	156	1,143	863
Total (incl. directs)	5,742	3,184	20,179
Total (incl. directs)	5,742	3,184	18,042

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
Cattle	Calves	Hogs	Sheep
July 19	2,327	297	15,440
July 20	635	791	9,124
July 21	183	55	3,671
July 22	10,400	759	14,438
July 23	5,540	483	17,003
July 24	5,217	300	9,500
July 25	7,500	2,000	8,500
July 26	2,000	2,000	800

*Week so far

Week ago 29,200

1950 30,581

1949 32,954

1948 26,170

1947 40,526

1946 40,526

1945 40,526

1944 40,526

1943 40,526

1942 40,526

1941 40,526

1940 40,526

1939 40,526

1938 40,526

1937 40,526

1936 40,526

1935 40,526

1934 40,526

1933 40,526

1932 40,526

1931 40,526

1930 40,526

1929 40,526

1928 40,526

1927 40,526

1926 40,526

1925 40,526

1924 40,526

1923 40,526

1922 40,526

1921 40,526

1920 40,526

1919 40,526

1918 40,526

1917 40,526

1916 40,526

1915 40,526

1914 40,526

1913 40,526

1912 40,526

1911 40,526

1910 40,526

1909 40,526

1908 40,526

1907 40,526

1906 40,526

1905 40,526

1904 40,526

1903 40,526

1902 40,526

1901 40,526

1900 40,526

1899 40,526

1898 40,526

1897 40,526

1896 40,526

1895 40,526

1894 40,526

1893 40,526

1892 40,526

1891 40,526

1890 40,526

1889 40,526

1888 40,526

1887 40,526

1886 40,526

1885 40,526

1884 40,526

1883 40,526

1882 40,526

1881 40,526

1880 40,526

1879 40,526

1878 40,526

1877 40,526

1876 40,526

1875 40,526

1874 40,526

1873 40,526

1872 40,526

1871 40,526

1870 40,526

1869 40,526

1868 40,526</p

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses
Week ending July 21, 1951 8,875
Week previous 10,423
Same week year ago 11,176

BEEF CURED:
Week ending July 21, 1951 6,875
Week previous 10,270
Same week year ago 812

COW:

Week ending July 21, 1951 989
Week previous 988
Same week year ago 1,758

PORK CURED AND SMOKED:

Week ending July 21, 1951 594,215
Week previous 593,683
Same week year ago 587,272

BULL:

Week ending July 21, 1951 671
Week previous 405
Same week year ago 1,089

LARD AND PORK FATS:

Week ending July 21, 1951 58,613
Week previous 30,377
Same week year ago 457,327

LAMBS:

Week ending July 21, 1951 17,281
Week previous 18,793
Same week year ago 22,945

LOCAL SLAUGHTER

CATTLE:
Week ending July 21, 1951 8,437
Week previous 9,085
Same week year ago 6,728

VEAL:

Week ending July 21, 1951 9,917
Week previous 10,837
Same week year ago 13,029

CALVES:

Week ending July 21, 1951 9,978
Week previous 9,354
Same week year ago 12,436

MUTTON:

Week ending July 21, 1951 594
Week previous 2,738
Same week year ago 1,559

HOGS:

Week ending July 21, 1951 36,291
Week previous 39,073
Same week year ago 31,244

HOG AND PIG:

Week ending July 21, 1951 6,818
Week previous 5,580
Same week year ago 11,109

SHEEP:

Week ending July 21, 1951 30,430
Week previous 34,686
Same week year ago 35,997

PORK CUTS:

Week ending July 21, 1951 1,249,656
Week previous 1,788,967
Same week year ago 2,263,935

Pounds COUNTRY DRESSED MEATS

BEEF CUTS:

Week ending July 21, 1951 1,444
Week previous 67,130
Same week year ago 67,081

VEAL:

Week ending July 21, 1951 3,428
Week previous 3,204
Same week year ago 3,910

HOGS:

Week ending July 21, 1951 6
Week previous 1
Same week year ago 1

SHEEP:

Week ending July 21, 1951 18
Week previous 31
Same week year ago 21

VEAL AND CALF CUTS:

Week ending July 21, 1951 80
Week previous 2,000
Same week year ago 69,885

LAMB AND MUTTON CUTS:

Week ending July 21, 1951 18
Week previous 31
Same week year ago 21

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended July 21 was reported by the U.S. Department of Agriculture as follows:

NORTH ATLANTIC Cattle Calves Hogs & Lambs
New York, Newark, Jersey City... 8,437 9,978 36,291 30,430
Baltimore, Philadelphia 5,057 1,703 18,700 1,495

NORTH CENTRAL Cincinnati, Cleveland, Indianapolis, 9,703 2,420 45,771 9,595
Chicago Area 18,893 5,465 69,989 5,701
St. Paul-Wis. Group¹ 15,702 10,901 60,062 2,871
St. Louis Area² 7,770 7,184 42,452 7,689
Sioux City 6,765 9 24,667 3,643
Omaha 16,606 683 56,310 12,063
Kansas City 404 221 ..
Iowa and So. Minn.³ 12,200 3,544 156,854 19,803

SOUTHEAST⁴ 5,983 4,989 11,505 28

SOUTH CENTRAL WEST⁵ 20,353 9,286 51,580 18,098

ROCKY MOUNTAIN⁶ 10,009 436 16,112 10,030

PACIFIC⁷ 20,055 2,147 24,977 28,826

Grand Total 153,035 58,524 635,341 164,189

Total week ago 161,628 *60,374 *667,110 *165,252

Total same week year ago 207,070 74,467 606,406 198,555

*REVISED: For week ending July 14, 1951—Rocky Mountain: Cattle 9,276; total 161,628; hogs 16,471; total 667,110; sheep 12,570; total 165,252.

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Minn. ⁴Includes Birmingham, Dothan, Montgomery, and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga., includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁵Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: June, 1951—Cattle, 71.6; calves, 63.6; hogs, 73.2; sheep and lambs, 83.7.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended July 20:

Cattle Calves Hogs
Week ending July 20 2,803 1,806 4,497
Week previous 1,856 1,219 5,841
Corresponding week last year 1,962 1,460 4,593

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended July 14 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B1 Dressed	LAMBS Gd. Handyweights
Toronto	\$33.75	\$35.10	\$30.60	\$37.00
Montreal	36.00	37.10	40.60	34.00
Winnipeg	35.60	37.10	36.00	30.00
Calgary	33.26	35.60	34.82	32.00
Edmonton	32.40	36.00	33.00	34.75
Lethbridge
Pr. Albert	32.25	35.00	37.10	33.00
Moose Jaw	32.60	34.25	37.10	34.00
Saskatoon	32.50	36.75	37.10	32.00
Vancouver	32.45	35.60	39.85	36.50

*Dominion government premiums not included.

Order Buyer of Live Stock

L. H. McMURRAY, Inc.

40 Years' Experience
on the Indianapolis Market

INDIANAPOLIS • FRANKFORT
INDIANA

Tel. FRanklin 2927

• Tel. 2233

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N.Y.

Chicago Office, 332 S. Michigan Ave.

we have all the
makings . . .



Daniels
MANUFACTURING CO.
Rhineland, Wisconsin

PREFERRED PACKAGING SERVICE

- Printed sheets or rolls
- Transparent glassine
- Snowdrift glassine
- Superkleen glassine
- Lord pak
- Bacon pak
- Ham pak grease-proof
- Sylvania cellophane
- Special "heat-seal" paper

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly.

Sausage & Smokehouse Equipment

3079—GRINDER: Globe, with 7½ HP. motor, excellent cond. \$ 825.00
3081—GRINDER: Alexander, cap. 6 Ton per hr. with 7½ HP. motor, 3 speeds, 2 sets knives & plates, low & high speed worm, used only 3 months, excellent cond.; less than 1 yr. old. 625.00
1804—GRINDER: Hobart 256 with 5 HP. motor, knives & plates, good cond. 585.00
3580—GRINDER: Buffalo 51-B, with 3 HP. motor, 2 yrs. old. 365.00
3061—GRINDER: Hobart 256 with 5 HP. motor, knives & plates, good cond. 345.00
3416—MIXER: Buffalo 23, motor drive, 700G cap., less motor. 750.00
3710—MIXER: Buffalo 23, 400G cap., belt driven 245.00
3837—MIXER: Boss 27, 1002G cap., belt driven 225.00
3885—ROTOCUT: Globe 2521, 54x14, with extra parts, new in 1944. Special for Immediate Shipment. 1250.00
3078—SLICERS: (3) U.S. Model 150 C. 825.00
3977—STEAKBED: Federal Model 2400. See \$100828, new in 1949 235.00
3974—STEAK TENDERIZER: Tandem Model ES, 2 belts with rollers, little used. 825.00
3075—PATTYMAKER: Hollymatic Model 28, very good cond. 450.00
3935—RAKE OVEN: Large, Superior Oven Co., gas, revolving shelves, 335-62 gal. capacity, with requested 3229—RAKE OVEN: Credal-Pettee Revolving, 108 gal. cap., gas fired, motor driven. 375.00
3501—SMOKESTICK WASHER: Cyl. 55%" I.D., with 1 HP. motor, speed 5500 RPM. 375.00
3978—MEAT TRIMMING TABLE: 5'x12' with removable boards 180.00
3080—MEAT MOLES: (100) 4" x 12" x 24" lg. hot dipped galv. 2.50
3330—12' M. BACON TREES: (40) (NEW) Similar Globe 3 st. 38" wide 34" high, with trolleys 12.00
3024—DIP TANK: Advance, stainless steel (NEW—NEVER USED) Bids requested

Lard & Rendering

3033—HOG: Diamond 215, 8x8 opening, 10 HP. motor (NEW). Immediate shipment 2100.00
3014—BLOOD DRYER: Globe, Vertical, 600G cap., 17½ HP. motor, used only few hours, like new 1850.00
3950—HYDRAULIC PRESS: Boss, 172 A, 150 Ton, complete with hydraulic pump, stainless fittings, (NEW—ORIGINAL CRATES). 3500.00
3023—HYDRAULIC PRESS: Duppia 300 Ton, with pump 1650.00
3776—FILTER PRESS: Anco, 2231, 24x24, 40 plates, 1½" recessed, like new 1000.00
3744—LARD COOLER: Boss 23, 85 gal. cap., with motor 395.00
3427—KETTLES: (2) Cast iron with agitators, 120 gal. cap., belt driven, 375.00
3424—LARD KETTLE: Koch, gas fired, with burner, 75 gal. cap. 295.00

Miscellaneous

3073—BOILER: Dutton 37 HP., with 48" firebox, control valve, used with oil or gas, excellent cond., new late 1948 2300.00
2186—BOILER: Scotch Marine, 7½ HP., 125# pressure, Leaded, used only 3 yrs. 1750.00
3960—DEBAIRER: Baby Boss, with 7½ HP. motor, excellent cond. 775.00
3962—FILLER: Filler Machine Co. 1 cyl., adjustable up to quart, with agitator, all contact parts stainless steel, like new. 695.00
3385—FLAKICER: York, DEB 10, 1 Ton cap. special 1000.00
2781—KETTLE: Steam jacketed, outer jacket mild steel, 180 gal. cap., 90# pressure (NEW) 325.00
3050—STEAM JACKETED: 180 gal. steam jacketed, gal. cap. with cover 315.00
3334—RARD SAWs: (4) D.E.A.L. motor driven, (NEW—ORIGINAL CRATES) reduced to 450.00
3810—RARD SAW: Jim Vaughan, motor driven, excellent cond. 295.00

DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.
Cliffsides 4-6900

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

CLASSIFIED ADVERTISING

EQUIPMENT WANTED

WANTED: 500G stuffer, model 43B silent cutter, and an 8000G grinder. W-20, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, New York.

EQUIPMENT FOR SALE

MEAT PACKERS — ATTENTION!

RENDERING EQUIPMENT

1—Boss 500 ton Curb Press & Pump.
1—Boss 150 ton Curb Press.
1—Mech. Mfg. Co. 4" x 10' Cooker-Melter.
STEAM JACKETED KETTLES
5—Lee 120, 90 gal. 300# stainless Steel.
10—Lee 75, 90 gal. 300# clad.
42—50 gal. to 1200 gal. Aluminum.
4—360, 600 & 900 gal. Deep Seamless.
4—Vertical Steel 1750 gal. closed.
3—Vertical Steel 9000 gal. closed, agit.

OTHER SELECTED ITEMS

12—Aluminum Storage tanks 200 to 800 gal.
1—Sperry 30" P & F Aluminum Filter Press.
1—Self-Adjusting Carton Gluer-Sealer.
1—Davemont 300 lb. Davemont motor driven.
Used and rebuilt Andrexers, all sizes
Send us your inquiries

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row New York 38, N. Y.
Phone: BARclay 7-0660

EQUIPMENT FOR SALE

FOR SALE: Buffalo meat chopper 27", 5 H.P. A.C. motor. Excellent condition. Must sell. FS-208, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

FOR SALE: BUFFALO 32B meat chopper. STUFFER 254. All equipment in excellent condition. Now located in Arizona. Write Huber's Meat Products, Long Prairie, Minn.

FOR SALE: Used hardwood tierces. Ready Foods Canning Corp., 500 N. Dearborn St., Chicago 10, Illinois. Phone WHitehall 4-7545.

PLANTS FOR SALE

FOR SALE OR LEASE

Complete new modern meat jobbing and sausage plant near Riverside, California, in ideal progressive area. New building 7000 sq. ft. Land 1500 x 231 ft. Sausage room 1600 sq. ft. Equipment: 4 refrigerators, 2 zero rooms, cold rooms, freezers, 3 insulated trucks, office equipment and plant fully equipped with tools, tracks, decks and machinery, etc. ready to operate. On main highway close to supply and center of lucrative territory. A bargain and ideal for progressive operator. Can be bought or leased on exceptionally reasonable terms. Quick action important. Write, wire or phone

DR. BEN THOMPSON

4251 Main St. Riverside, California
Telephone Riverside 338

FOR SALE or bona fide LEASE: Small packing plant with killing floor combined. In heart of a city in Texas. All equipment for manufacturing sausage, loaf meats, hams and bacon. Also can be used for poultry plant. Plenty of cold storage space. Reason for selling—wish to retire. Good money maker. For further information write FS-284, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SMALL PLANT for sale. Weekly capacity: 300 hogs; 60 cattle; 10,000 lbs. sausage. 4 smoke houses. 60 acres land, feed yard, overhead. Reason for selling: ill health. Located in the heart of Magic Valley, Idaho. FS-294, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Illinois.

FOR SALE: Small plant and locker boxes in southern Oregon. On 5 acres of ground. Good quota of livestock. Large custom slaughtering and curing business. A good money maker, small overhead. Priced at only \$54,000 for all. Ill health reason for selling. FS-259, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Small rendering plant in Illinois. Good equipment and business. Reasonable. Dissolving partnership. A real opportunity. Write FS-300, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

FOR SALE

Growth of small well established business producing pork sausage and bacon of the highest quality is limited due to lack of capital. Located in the east, outside of large city. New model plant with best of equipment. Will sell controlling interest in company and grant lease on plant if desired.

FS-310, THE NATIONAL PROVISIONER
11 East 44th St. New York 17, N. Y.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SUENSON

407 SO. DEARBORN ST., CHICAGO 5, IL

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pitcock and Associates, Glen Riddle, Pennsylvania.

FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.
INCORPORATED

4142-60 Germantown Ave.
PHILADELPHIA 40, PENNA.

Carlots



Barrel Lots

DRESSED BEEF

BONELESS MEATS AND CUTS
OFFAL • CASINGS

SUPERIOR PACKING CO.
CHICAGO

ST. PAUL

SUMMER TIME

IS

LARD FLAKE TIME

Hydrogenated LARD FLAKES, when added to lard, insure a firm, finished product, a MUST during the hot weather.

Avail yourself of our laboratory facilities, free of charge, for assistance in determining the quantity of LARD FLAKES to be used and methods of operation.

Send for samples . . .

THE E. KAHN'S SONS CO.

Cincinnati 25, Ohio

Kirby 4000

CLASSIFIED ADVERTISING

POSITION WANTED

PROVISION MANAGER: 22 years' experience with full line packer. Thorough knowledge of sales, plant operations and processing. W-288, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

EXPERT SAUSAGE MAKER: Specializing in leaves, 25 years' experience. Location optional. W-297, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SUPERINTENDENT

Cleveland packer has opening for experienced superintendent to take charge of night operations. Must have practical experience in all departments, particularly on assembly floor. In reply, give experience in detail, references and salary expected.

W-298, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

KILLING FLOOR FOREMAN and CASING MAN

West coast slaughterer with modern inspected plant needs competent killing floor foreman. Now slaughtering 25 cattle or 100 hogs per hour. Good pay and steady employment for capable man. Also need good casing man capable of handling plant processing. W-299, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

ASSISTANT GENERAL MANAGER

Thoroughly experienced in all phases of packing-house operations and sales. Must have capacity for important responsibilities. State age, salary expected and full particulars in first letter.

W-300, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

HELP WANTED

SEASONING SALESMAN

to cover

STATES OF
MINNESOTA, WISCONSIN, IOWA

ATTRACTIVE OFFER

MEAT INDUSTRY SUPPLIERS

4432 S. Ashland Ave.
Chicago 9, Ill.

HOG KILLING & CUTTING FOREMAN

Northern Ohio independent packer has opening for experienced pork kill and cut foreman. Please supply all details in your reply. W-301, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INEDIBLE COOKER

Well Experienced. Good pay and opportunity. Insurance benefits, profit sharing. Willing to relocate to southwestern Ohio. Write all particulars to

W-302, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

WANTED COMPETENT MAN: To take full charge of animal feed department, combining buying, selling and production. Real opportunity for the right man. W-298, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Illinois.

HELP WANTED

SALES MEN WANTED: Established eastern manufacturer seeks experienced seasoning salesmen for established southern territory. Expenses plus commissions, or salary plus commissions. Please mention age, experience and background in reply. Confidential. Good future for right man. Act now! W-271, THE NATIONAL PROVISIONER, 15 East 44th St., New York 17, N.Y.

OPERATOR for frozen food locker wanted. Must be capable of taking full charge. Wonderful chance for the right man. Plant located near Wichita Falls, Texas. Give full details in first letter. W-275, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

CHEMICAL ENGINEER experienced in packing plant operations to expand present line of packinghouse equipment and develop and promote new lines. W-302, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

WANTED: Man to take charge of salesmen, sausages and boneless beef department in Wisconsin. Good salary for right man. W-303, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

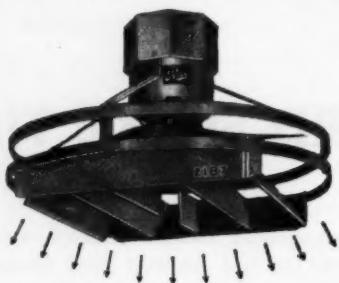
SALES SUPERVISOR: Young man, 25 to 40, to contact chain buyers and supervise salesmen. Good salary and bonus on profits. Midwest area. Give experience, etc. in first letter. Replies confidential. W-291, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

WANTED: Experienced rendering cooper operator. Greenfield Rendering Company, Greenfield, Mass.

PLANT WANTED

WANTED TO LEASE or PURCHASE: A medium sized beef and hog packing plant with 8 killing lines and all facilities and A.C. and refrigeration. Preferred location: Iowa or South Dakota, but will consider any place in the midwest. Should have room for expansion. W-296, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

END THE FLY NUISANCE NOW!



The Reco Fly Chaser Fan banishes flies once and for all. The most practical method of eliminating flies yet devised. Placed over doors, windows, conveyor chutes, shipping platforms, etc., it blows down a strong current of air which flies won't pass through; they detest a breeze. Keeps the flies outside where they belong.

For Complete Information — Write, Wire, or Phone

E. G. JAMES CO.

316 S. LA SALLE STREET • CHICAGO 4, ILL.

Telephone: HA rrison 7-9062

HYGRADE
in name...
high grade in fact!

HYGRADE'S
BEEF - VEAL - LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNED-BEEF
AND TONGUE

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

ABC

Advance Oven Company	19
Advanced Engineering Corporation	7
Afral Corporation	36
Albright-Nell Co., The	6
American Can Company	8
Anderson, V. D., Company	4
Arkell Safety Bag Co.	33
Armour and Company	33
Atmos Corporation	32
Baltimore Aircoil Co., Inc.	27
Barlant & Company	46
Cincinnati Butchers' Supply Co., The	20
Cincinnati Cotton Products Co.	19
Cleveland Cotton Products Co., The	28
Consolidated Engineering Enterprises	30
Continental Can Company	30
Daniels Manufacturing Company	45
Dupps, John J., Co.	34
Felin, John J., & Co., Inc.	47
Food Management, Inc.	28
Fowler Casing Co., Ltd., The	35
French Oil Mill Machinery Co., The	38
General Machinery Corporation	43
Girdler Corporation, The	23
Globe Company, The	10
Great Lakes Stamp & Mfg. Co.	16
Griffith Laboratories, Inc., The	3
Gruendler Crusher & Pulverizer Co.	40
Gwtlney, P. D., Jr., & Co., Inc.	37
Ham Boiler Corporation	45
Hartford City Paper Company	36
Hunter Packing Company	41
Hygrade Food Products Corp.	48
International Harvester Company	9
James, E. G., Company	48
Kahn's, E., Sons Co., The	47
Kennett-Murray Livestock Buying Service	42
Krickerbocker Milk Company	28
Koch Supplies	37
Mayer, H. J., & Sons Co., Inc.	26
McMurray, L. H., Inc.	45
Oakite Products, Inc.	43
Oppenheimer Casing Company	29
Packing House By-Products Co.	38
Powers Regulator Co., The	37
Preservaline Manufacturing Company	24
Rath Packing Co., The	43
Reynolds Electric Company	41
Rodgers & Company	26
Smith's, John E. Company	Second Cover
Sparks, H. L., & Company	42
Speco, Inc.	16
Stange, Wm. J., Company	Insert 17
Stedman Foundry & Machine Company, Inc.	39
Superior Packing Co.	47
Sutherland Paper Company	Fourth Cover
U. S. Slicing Machine Company	3
Viking Pump Company	39
Weiller, Jack & Co.	40

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

ACCURACY
ONLY GRAM
VARIATIONS



FILLER

FOR LARD—
SHORTENINGS—
COMPOUNDS—

COMPLETELY
AUTOMATIC

1/2 lb. to 4 lbs.
or to meet other
requirements

CHANGE from one size
to another in
3 minutes

Write for full particulars



THE ALLBRIGHT-NELL CO.

5323 SO. WESTERN BLVD., CHICAGO 9, ILL.

19
7
36
d Cover
6
8
4
33
32
27
46
20
19
28
t Cover
30
45
34
47
28
35
38
43
23
10
16
3
40
37
45
36
41
48
9
48
47
42
26
37
26
45
43
29
38
37
24
43
41
26
nd Cover
42
16
Insert 17
39
47
th Cover
5
39
40
e cannot
ission in
products
y render
ly, more
which you
ents offer

Split-Second Sales Story



Apt brand symbols
are a powerful selling
force. In the twinkling of an eye
they say "buy" to old friends — urge
"try" to new. Make the most of them in your merchandising packages.
Sutherland artists will be glad to use their long experience and resourcefulness
to speed up recognition and sales of your packaged meat
products. Write for recommendations and suggestions.

FOLDING CARTONS • PARAFFINED CARTONS • BAKERY
PACKAGES • LAMINATED CARTONS • EGG CARTONS



LIQUID-TIGHT CONTAINERS • FOOD TRAYS • TABLEWARE
PAPER PLATES • PAPER PAILS • HANDI-HANDLE CUPS



s
g
e
s.
t.

WARE
CUPS